



RECIPE NAME: Greek Chicken Salad

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: 1 salad	
Serving Utensil:	
Servings per Pan:	

Recipe Adapted From:

Minneapolis
Public Schools



Ingredients	Weight	Measure	Procedure
WG Breaded Chicken Patty (Pilgrim's Pride/Gold Kist WI Pro C526) Cucumber, Raw Tomatoes, Cherry, Raw Olives, Black, Canned Lettuce, Romaine Feta Cheese Onions, Red, Sliced Whole Grain Pita Bread (28-42 grams) (*change grain crediting if using a Pita bread >42grams)	6 lb 8 lb 2 lb 24 lb 2 lb	100 Patties 6 cups 100 each	<ol style="list-style-type: none"> Cook chicken patties according to package directions, chill to <40°F within 4 hours. Store in cooler until ready to use. Wash, peel, and chop cucumber. Wash cherry tomatoes, de-stem. Prepare black olives for assembly. Crumble feta cheese for ease of assembly, if not already done. Place 2 cups of chopped and cleaned romaine in individual serving bowls. Slice one chicken patty for each salad and place on top of romaine. Garnish each salad with: 3 tomatoes 2 Black Olives 2 slices of onion 1/8 cup chopped cucumber 1 Tbsp feta cheese, crumbles <p>CCP: Hold at 41° F or lower for cold service.</p>
Total Yield: 100 salads		Number of Pans:	
Weight:	Measure (volume):	Pan Size:	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above): DG= Dark Green B/P= Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/Meat Alternate	2.5 oz eq.					
Vegetable Subgroups	DG	B/P	R/O	S	O	
	1 c.		1/8 c.		1/4 c.	
Fruits						
Grains*	2.0 oz eq.					
Calories:	336					
Saturated Fat (g):	4.04 g					
Sodium (mg):	728.61 mg					