

Backyard BBQ Chicken Salad

HACCP Process: #1 No Cook
Size of Portions: 1 Salad

CREDITING INFORMATION:
one salad provides

Meats/MA	Grains	Fruits	Vegetables
2.5 oz eq	0.5 oz eq	0	Legumes: ¼ cup Dark Green: ⅜ cup Red/Orange: ⅛ cup Starchy: ¼ cup Other: ⅝ cup

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Chicken strips, unseasoned, frozen	9 lb 6 oz	2 gal	18 lb 12 oz	4 gal	1 Defrost chicken under refrigeration, at least 24 hours prior to use. Toss chicken with BBQ sauce, coating chicken. Store under refrigeration until ready for use. CCP: Hold for cold service at 41° F or lower.
Sauce, barbecue		3 cups		1 qt 2 cups	
*Lettuce, fresh, Romaine, sliced into ⅜ inch wide strips	6 lb 4 oz	3 gal 3 qt	12 lb 8 oz	7 gal 2 qt	2 In a mixing bowl, combine lettuce and cabbage; toss using gloved hands. Store under refrigeration until ready to use.
*Cabbage, fresh, green, shredded	2 lb 6 oz	1 gal	4 lb 12 oz	2 gal	
Salad dressing, ranch, reduced-fat, (commercially purchased)		3 qt ½ cup		1 ½ gal 1 cup	3 Portion dressing into 2 oz portion cups. Store under refrigeration until ready to use.
Corn, whole kernel, low-sodium, canned, drained	5 lb 8 oz	3 qt ¾ cups	11 lb	1 gal 3 qt 2 ½ cups	4 Place 3 oz of the salad mixture in individual serving containers such as a 9 inch square clamshell or an entrée salad carton. Top each salad mixture with: <ul style="list-style-type: none"> • Chicken – 2.5 oz • Corn – ¼ cup • Black beans – ¼ cup • Tomatoes – ⅛ cup • Diced onion – ⅛ cup • Cheese – ½ oz • Tortilla Strips – ½ oz Serve with 2 oz dressing. CCP: Refrigerate until served. CCP: Hold for cold service at 41° F or lower.
Beans, black (Turtle), low-sodium, canned, drained, rinsed	4 lb 15 oz	2 qt 1 ½ cups	9 lb 14 oz	1 gal 3 cups	
*Tomatoes, fresh, cherry, halved lengthwise	2 lb 6 oz	1 qt 2 ¼ cups	4 lb 12 oz	3 qt ½ cup	
*Onions, fresh, red, ¼ inch dice	2 lb 12 oz	1 qt 2 ¼ cups	5 lb 8 oz	3 qt ½ cup	
Cheese, cheddar, yellow, reduced-fat, shredded	1 lb 9 oz	3 cup	3 lb 2 oz	1 qt 2 cup	
Tortilla strips, tri-color, whole grain	1 lb 9 oz		3 lb 2 oz		

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MARKETING GUIDE FOR 50 SERVINGS

Lettuce, fresh, Romaine: 7.75 lb
 Cabbage, fresh, green: 2.5 lb
 Tomatoes, fresh, cherry: 2.5 lb
 Onions, fresh, red: 2.75 lb

MARKETING GUIDE FOR 100 SERVINGS

Lettuce, fresh, Romaine: 15.5 lb
 Cabbage, fresh, green: 5 lb
 Tomatoes, fresh, cherry: 5 lb
 Onions, fresh, red: 5.5 lb

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #1: No Cook

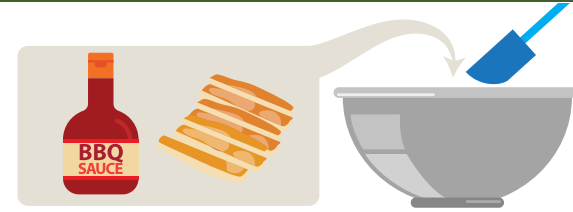
This item may be held refrigerated at or below 41° F for 2–3 days.



DIRECTIONS

Toss chicken with BBQ sauce, coating chicken. Refrigerate.

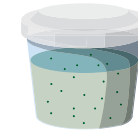
CCP: Hold for cold service at 41° F or lower.



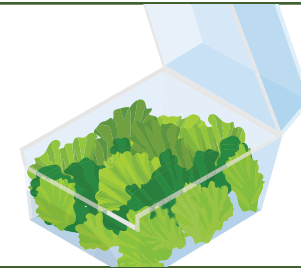
In a mixing bowl, combine lettuce and cabbage; toss using gloved hands. Refrigerate.



Portion ranch dressing into 2 oz portion cups. Refrigerate.



Place 3 oz salad mixture in the base of the portion container.



Top each salad mixture with:

- Chicken - 2.5 oz
- Corn - ¼ cup
- Black beans - ¼ cup
- Tomatoes - ⅛ cup
- Diced onion - ⅛ cup
- Cheese - ½ oz
- Tortilla Strips - ½ oz

Serve with 2 oz dressing.

CCP: Refrigerate until served.

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