# Thai-Style Salad with Chicken

## HACCP Process:
- **#1 No Cook**

## Size of Portions:
1 Salad

## CREDITING INFORMATION:
- One portion provides:
  - 2 oz eq Meats/MA
  - 0 Grains
  - 0 Fruits
  - Legumes: ⅛ cup
  - Dark Green: ⅛ cup
  - Red/Orange: ⅛ cup
  - Starchy: Other: ¼ cup

## INGREDIENTS

<table>
<thead>
<tr>
<th></th>
<th>50 SERVINGS</th>
<th>100 SERVINGS</th>
<th>DIRECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Weight</td>
<td>Measure</td>
<td>Weight</td>
</tr>
<tr>
<td>Chicken strips, unseasoned, frozen</td>
<td>9 lb 6oz</td>
<td>2 gal</td>
<td>18 lb 12 oz</td>
</tr>
<tr>
<td>Edamame, frozen, prepared</td>
<td>2 lb 5.5 oz</td>
<td>1 qt 3 cups</td>
<td>4 lb 11 oz</td>
</tr>
<tr>
<td>Dressing, Thai Sesame Vinaigrette (purchased)</td>
<td>3 qt 1 cup</td>
<td></td>
<td>1 gal 2 qt 2 cups</td>
</tr>
<tr>
<td>*Cucumber, fresh, with peel, thinly sliced</td>
<td>2 lb 5.5 oz</td>
<td>2 qt 1 cup</td>
<td>4 lb 11 oz</td>
</tr>
<tr>
<td>*Lettuce, fresh, Romaine, cut into ⅛ strips</td>
<td>3 lb 2 oz</td>
<td>1 gal 3 qt 2 cups</td>
<td>6 lb 4 oz</td>
</tr>
<tr>
<td>*Carrots, fresh, peeled, grated</td>
<td>1 lb 9 oz</td>
<td>1 qt 2 ¼ cups</td>
<td>3 lb 2 oz</td>
</tr>
<tr>
<td>*Cabbage, fresh, green, shredded</td>
<td>1 lb 9 oz</td>
<td>2 qt 2 cups</td>
<td>3 lb 2 oz</td>
</tr>
<tr>
<td>*Cabbage, fresh, red, shredded</td>
<td>12.5 oz</td>
<td>2 qt</td>
<td>1 lb 9 oz</td>
</tr>
<tr>
<td>*Onions, fresh, green, including tops &amp; bulbs, sliced on a bias ⅛ inch</td>
<td>1 lb 9 oz</td>
<td>1 qt 3 cups</td>
<td>3 lb 2 oz</td>
</tr>
<tr>
<td>*Cilantro, fresh, minced</td>
<td>4.5 oz</td>
<td>2 qt</td>
<td>9 oz</td>
</tr>
</tbody>
</table>

## Directions:

**Salad:**
Combine the lettuce, carrots, cabbages, green onions, and cilantro. Toss together with gloved hands.
Place 2.75 oz of the salad in individual serving container such as a 9 inch square clamshell or an entrée salad carton.
### Thai-Style Salad with Chicken

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

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Weight Measure</th>
<th>50 SERVINGS</th>
<th>100 SERVINGS</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Peppers, bell, fresh, red, julienne</em></td>
<td>1 lb 9 oz</td>
<td>3 lb 2 oz</td>
</tr>
<tr>
<td>1 qt 2 cups</td>
<td>3 qt</td>
<td></td>
</tr>
<tr>
<td>Wonton strips, whole grain</td>
<td>1 lb 9 oz</td>
<td>3 lb 2 oz</td>
</tr>
</tbody>
</table>

**DIRECTIONS**

Top each salad mixture with:  
- Chicken – 2.5 oz  
- Edamame – ¾ oz  
- Cucumber – ¾ oz  
- Peppers – ½ oz  
- Wonton strips – ½ oz  

Serve with 2 oz dressing.  
**CCP:** Refrigerate until served.  
**CCP:** Hold for cold service at 41° F or lower.

**MARKETING GUIDE FOR 50 SERVINGS**

- Cucumber, fresh: 3.25 lb  
- Lettuce, fresh, Romaine: 4 lb  
- Carrots, fresh: 2 lb  
- Cabbage, fresh, green: 1.75 lb  
- Cabbage, fresh, red: 1.5 lb  
- Onions, fresh, green: 2 lb  
- Cilantro, fresh: 0.5 lb  
- Peppers, bell, fresh, red: 1.75 lb

**MARKETING GUIDE FOR 100 SERVINGS**

- Cucumber, fresh: 6.5 lb  
- Lettuce, fresh, Romaine: 8 lb  
- Carrots, fresh: 4 lb  
- Cabbage, fresh, green: 3.5 lb  
- Cabbage, fresh, red: 3 lb  
- Onions, fresh, green: 4 lb  
- Cilantro, fresh: 1 lb  
- Peppers, bell, fresh, red: 3.5 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.
**Thai-Style Salad with Chicken**

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

**DIRECTIONS**

1. Portion the dressing into 2 oz portion cups.

2. Combine the lettuce, carrots, cabbages, green onions, and cilantro. Toss together with gloved hands.

3. Place 2.75 oz of the salad in individual serving container such as a 9 inch square clamshell or an entrée salad carton.

4. Top each salad mixture with:
   - Chicken - 2.5 oz
   - Edamame - ¾ oz
   - Cucumber - ¾ oz
   - Peppers - ½ oz
   - Wonton strips - ½ oz

Serve with 2 oz dressing.

**CCP:** Refrigerate until served.

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