



Barbecue Chicken or Turkey Salad

USDA Recipe for CACFP

Our Barbecue Chicken or Turkey Salad is an amazing combination of chicken or turkey cooked with barbecue sauce and ranch dressing.

CACFP CREDITING INFORMATION

½ cup (No. 8 scoop) provides 2 oz equivalent meat and ¼ cup other vegetable.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Ranch Dressing USDA Recipe for CACFP					<p>1 See Ranch Dressing USDA Recipe for CACFP for ingredients and directions. Set ranch dressing aside for step 4. For 25 servings, use 1 ¼ cups (about 10 oz) ranch dressing. For 50 servings, use 2 ½ cups (about 1 lb 4 oz) ranch dressing.</p>
*Fresh yellow onions, chopped	3 oz	½ cup 2 Tbsp	6 oz	1 ¼ cups	<p>2 Barbecue sauce: Combine onions, paprika, chili powder, catsup, garlic powder, brown sugar, Worcestershire sauce, black pepper, and salt-free seasoning in a large stock pot. Simmer uncovered over medium heat for 15–20 minutes. Stir occasionally. For 25 servings, use 1 ¼ cups (about 10 oz) barbecue sauce. For 50 servings, use 2 ½ cups (about 1 lb 4 oz) barbecue sauce.</p>

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Paprika		1 Tbsp		2 Tbsp	
Chili powder		1 ½ tsp		1 Tbsp	
Catsup	1 lb 12 oz	2 ¾ cups 1 Tbsp (¼ No. 10 can)	3 lb 9 oz	1 qt 1 ¾ cups (½ No. 10 can)	
Garlic powder		½ tsp			
Brown sugar	6 oz	¾ cup	12 oz	1 tsp	
Worcestershire sauce		¼ cup		1 ½ cups	
Ground black pepper		1 tsp		½ cup	
Salt-free seasoning		2 Tbsp		2 tsp	
				¼ cup	3 Set barbecue sauce aside for step 4.
Frozen, cooked, diced chicken, thawed ½" pieces OR Frozen, cooked, diced turkey, thawed ½" pieces	3 lb 3 oz 3 lb 3 oz	2 qt 3 cups 2 qt 3 cups	6 lb 6 oz 6 lb 6 oz	1 gal 1 qt 2 cups 1 gal 1 qt 2 cups	4 Combine chicken, ancho chili powder, green onions, red onions, diced celery, barbecue sauce, and ranch dressing in a large bowl. Stir well. Chill.
Ancho chili powder OR Mexican seasoning mix (see Notes)		1 Tbsp 1 Tbsp		2 Tbsp 2 Tbsp	
*Fresh green onions, diced	4 oz	¾ cup 1 ½ tsp	8 oz	1 ½ cups 1 Tbsp	



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Fresh red onions, diced	8 oz	1 ½ cups 1 Tbsp	1 lb	3 cups 2 Tbsp	
*Fresh celery, diced	10 oz	1 ¾ cups 3 Tbsp	1 lb 4 oz	3 ¾ cups 2 Tbsp	
					5 Critical Control Point: Cool to 40 °F or lower within 4 hours.
					6 Using a No. 8 scoop, portion ½ cup (about 345 oz) barbecued chicken salad from a steam table pan (12" x 20" x 2 ½") lined with parchment paper. Recommendation: 25 scoops per pan. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
*Fresh iceberg lettuce, leaves, rinsed, dry	7½ oz	25 each	15 oz	50 each	7 Place barbecued chicken salad on top of plated lettuce.
*Fresh tomatoes, sliced	15 oz	25 each	1 lb 14 oz	50 each	8 Place tomato on top of barbecued chicken salad.
(Optional) Mini whole-grain rolls (1 oz each)	1 lb 9 oz	25 each	3 lb 2 oz	50 each	9 (Optional) If desired, serve on a whole-grain roll. Using a No. 8 scoop, portion ½ cup (about 345 oz) barbecued chicken salad on bottom of roll, top with lettuce, then tomato, then top of roll.
					10 Critical Control Point: Hold at 40 °F or lower.
					11 Portion with No. 8 scoop (½ cup).



NUTRITION INFORMATION

For ½ cup (No. 8 scoop).

NUTRIENTS	AMOUNT
Calories	127
Total Fat	4 g
Saturated Fat	1 g
Cholesterol	39 mg
Sodium	262 mg
Total Carbohydrate	8 g
Dietary Fiber	1 g
Total Sugars	5 g
Added Sugars included	N/A
Protein	13 g
Vitamin D	3 IU
Calcium	36 mg
Iron	1 mg
Potassium	322 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Mature yellow onions	4 oz	8 oz
Green onions	5 oz	10 oz
Mature red onions	10 oz	1 lb 4 oz
Iceberg lettuce	10 oz	1 lb 4 oz
Celery	13 oz	1 lb 10 oz
Tomatoes	1 lb 2 oz	2 lb 3 oz

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 #2: Same Day Service.

Mexican Seasoning Mix ¾ Cup (About 4½ oz)

Combine 1 Tbsp dried oregano, 1 Tbsp garlic powder, ¼ tsp ground cinnamon, 2 tsp sugar, 2 Tbsp chili powder, 1 Tbsp ground cumin, 1 Tbsp 2 tsp paprika, 1 Tbsp 2 tsp onion powder, 2 Tbsp dried minced onion, and 2 tsp salt.

YIELD/VOLUME

25 Servings	50 Servings
About 7 lb 7 oz	About 14 lb 14 oz
About 3 qt 2 ¾ cups 2 Tbsp/1 steam table pan (12" x 20" x 2 ½")	About 1 gal 3 qt 1 ¾ cups/2 steam table pans (12" x 20" x 2 ½")