



## Chicken Salad

This classic chicken salad features tender diced chicken, fresh celery and onions, and a low-fat creamy dressing.

**Preparation Time:** 20 minutes

**CACFP Crediting Information:**

½ cup (No. 8 scoop) provides ¼ cup vegetable (¼ cup other vegetable), 2 oz eq meat/meat alternate.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Chicken, diced, cooked, frozen, thawed	3 ½ lbs		7 lbs		<b>1</b> Combine chicken, onion, celery, mayonnaise, parsley, lemon juice, garlic powder, onion powder, dry mustard, and salt in a large bowl. Stir well. Refrigerate. <b>Critical Control Point:</b> Cool to 41 °F or below within 4 hours.
*Onion, white, fresh, small dice	1 lb	1 qt	2 lbs	2 qt	
*Celery, fresh, small dice	1 lb	1 qt	2 lbs	2 qt	



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Mayonnaise, low-fat	1 lb	1 ½ cup	2 lbs	3 cups	
Parsley, dry		½ cup		1 cup	
Juice, lemon		3 Tbsp		6 Tbsp	
Garlic powder		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Onion powder		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Dry mustard		1 tsp		2 tsp	
Salt		1 tsp		2 tsp	<b>2</b> Serve ½ cup portions using a No. 8 scoop. <b>Critical Control Point:</b> Hold for cold service at 41 °F or below.





## NUTRITION INFORMATION

For ½ cup (No. 8 scoop)

NUTRIENTS	AMOUNT
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<b>Calories</b>	<b>166</b>
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<b>Total Fat</b>	<b>7 g</b>
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Saturated Fat	2 g
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<b>Cholesterol</b>	<b>60 g</b>
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<b>Sodium</b>	<b>180 mg</b>
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<b>Total Carbohydrate</b>	<b>5 g</b>
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Dietary Fiber	1 g
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Total Sugars	2 g
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Added Sugars	N/A
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<b>Protein</b>	<b>19 g</b>
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Vitamin A	121 IU
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Vitamin C	2 mg
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Calcium	26 mg
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Iron	1 mg
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N/A=no information available

### Source:

USDA Standardized Recipes Project - 2024

## \*MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Celery, fresh	1 lb 3 oz	2 lbs 6 oz
Onion, white, mature, fresh	1 lb 2 oz	2 lbs 4 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.

The food safety temperatures are based on the FDA Food Code. Some information included may be different in your state. Always check with your local regulatory authority (health department) or sponsoring organization (sponsor) for guidance on current food safety requirements in your operation.

## YIELD/VOLUME

25 Servings	50 Servings
About 6 lbs (1 gal) chicken salad	About 12 lbs (2 gal) chicken salad

