



Chicken Salad

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

Preparation Time: 20 minutes

NSLP/SBP Crediting Information:

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

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Chicken, diced, cooked, frozen, thawed	7 lbs		14 lbs		1 Combine chicken, onion, celery, mayonnaise, parsley, lemon juice, garlic powder, onion powder, dry mustard, and salt in a large bowl. Stir well. Refrigerate. Critical Control Point: Cool to 41 °F or below within 4 hours.
*Onion, white, fresh, small dice	2 lbs	2 qt	4 lbs	1 gal	
*Celery, fresh, small dice	2 lbs	2 qt	4 lbs	1 gal	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Mayonnaise, low-fat	2 lbs	3 cups	4 lbs	1 qt 2 cups	
Parsley, dry		1 cup		2 cups	
Juice, lemon		6 Tbsp		¾ cup	
Garlic powder		2 Tbsp 2 tsp		¼ cup 1 Tbsp 1 tsp	
Onion powder		2 Tbsp 2 tsp		¼ cup 1 Tbsp 1 tsp	
Dry mustard		2 tsp		1 Tbsp 1 tsp	
Salt		2 tsp		1 Tbsp 1 tsp	2 Serve ½ cup portions using a No. 8 scoop. Critical Control Point: Hold for cold service at 41 °F or below.





NUTRITION INFORMATION

For ½ cup (No. 8 scoop)

NUTRIENTS	AMOUNT
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Calories	166
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Total Fat	7 g
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Saturated Fat	2 g
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Cholesterol	60 g
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Sodium	180 mg
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Total Carbohydrate	5 g
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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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Protein	19 g
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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	50 Servings	100 Servings
Celery, fresh	2 lbs 6 oz	4 lbs 12 oz
Onion, white, mature, fresh	2 lbs 4 oz	4 lbs 8 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

50 Servings	100 Servings
About 12 lbs (2 gal) chicken salad	About 24 lbs (4 gal) chicken salad

