



Barbecue Chicken or Turkey Salad

USDA Recipe for Schools

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

NSLP/SBP CREDITING INFORMATION

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

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Ranch Dressing USDA Recipe for Schools					<p>1 See Ranch Dressing USDA Recipe for Schools for ingredients and directions. Set ranch dressing aside for step 4. For 50 servings, use 2 ½ cups (about 1 lb 4 oz) ranch dressing. For 100 servings, use 1 qt 1 cup (about 2 lb 8 oz) ranch dressing.</p>
*Fresh yellow onions, chopped	6 oz	1 ¼ cups	12 oz	2 ¼ cups 2 Tbsp	<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 50 servings, use 2 ½ cups (about 1 lb 4 oz) barbecue sauce. For 100 servings, use 1 qt 1 cup (about 2 lb 8 oz) barbecue sauce.</p>

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Paprika		2 Tbsp		¼ cup	
Chili powder		1 Tbsp		2 Tbsp	
Catsup	3 lb 9 oz	1 qt 1 ¾ cups (½ No. 10 can)	7 lb 3 oz	2 qt 3 ½ cups (1 No. 10 can)	
Garlic powder		1 tsp		2 tsp	
Brown sugar	12 oz	1 ½ cups	1 lb 8 oz	3 cups	
Worcestershire sauce		½ cup		1 cup	
Ground black pepper		2 tsp		1 Tbsp 1 tsp	
Salt-free seasoning		¼ cup		½ cup	
					3 Set barbecue sauce aside for step 4.
Frozen, cooked, diced chicken, thawed ½" pieces OR Frozen, cooked, diced turkey, thawed ½" pieces	6 lb 6 oz 6 lb 6 oz	1 gal 1 qt 2 cups 1 gal 1 qt 2 cups	12 lb 12 oz 12 lb 12 oz	2 gal 3 qt 2 gal 3 qt	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)		2 Tbsp 2 Tbsp		¼ cup OR ¼ cup	
*Fresh green onions, diced	8 oz	1 ½ cups 1 Tbsp	1 lb	3 cups 2 Tbsp	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Fresh red onions, diced	1 lb	3 cups 2 Tbsp	2 lb	1 qt 3 ¾ cups	
*Fresh celery, diced	1 lb 4 oz	3 ¾ cups 2 Tbsp	2 lb 8 oz	1 qt 3 ¾ cups	
					5 Critical Control Point: Cool to 41 °F or lower within 4 hours.
					6 Using a No. 8 scoop, portion ½ cup (about 3.8 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 50 servings, use 2 pan. For 100 servings, use 4 pans.
*Fresh iceberg lettuce, leaves, rinsed, dry	15 oz	50 each	1 lb 14 oz	100 each	7 Place barbecued chicken salad on top of plated lettuce.
*Fresh tomatoes, sliced	1 lb 14 oz	50 each	3 lb 12 oz	100 each	8 Place tomato on top of barbecued chicken salad.
(Optional) Mini whole-grain rolls (1 oz each)	3 lb 2 oz	50 each	6 lb 4 oz	100 each	9 (Optional) If desired, serve on a whole-grain roll. Using a No. 8 scoop, portion ½ cup (about 3.8 oz) barbecued chicken salad on bottom of roll, top with lettuce, then tomato, then top of roll.
					10 Critical Control Point: Hold at 41 °F or lower
					11 Portion with No. 8 scoop (½ cup).



NUTRITION INFORMATION

For ½ cup (No. 8 scoop).

NUTRIENTS	AMOUNT
Calories	127
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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
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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	50 Servings	100 Servings
Mature yellow onions	8 oz	1 lb
Green onions	10 oz	1 lb 4 oz
Mature red onions	1 lb 4 oz	2 lb 8 oz
Iceberg lettuce	1 lb 4 oz	2 lb 8 oz
Celery	1 lb 10 oz	3 lb 4 oz
Tomatoes	2 lb 3 oz	4 lb 5 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

50 Servings	100 Servings
About 14 lb 14 oz	About 29 lb 12 oz
About 1 gal 3 qt 1 ¾ cups/2 steam table pans (12" x 20" x 2 ½")	About 3 gal 2 qt 3 ½ cups/4 steam table pans (12" x 20" x 2 ½")

