



Chicken Slider With Honey Mustard Aioli

USDA Recipe for Schools

A lean and juicy chicken breast and a whole grain bun come together beautifully with addition of a honey-mustard aioli, lettuce and tomato.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Dijon mustard		¼ cup		½ cup	1 Combine mustard, honey, and orange juice in a large bowl. Stir well. Set aside for step 7.
Honey		¼ cup 2 Tbsp ¼ tsp		¾ cup ½ tsp	
Orange juice		¼ cup		½ cup	
Frozen, cooked chicken breasts, thawed (2 oz portions)	6 lb 4 oz	50 each	12 lb 8 oz	100 each	2 Place 25 chicken portions on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan-release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					3 Bake: Conventional oven: 375 °F for 18–20 minutes. Convection oven: 350 °F for 15–17 minutes.
					4 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
Whole-grain slider buns	3 lb 2 oz	50 each	6 lb 4 oz	100 each	5 While chicken is baking, place the bottom half of 25 bottom buns (sliders) on a steam table pan (12" x 20" x 2 ½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					6 Place 1 chicken portion on top of each bottom bun.
					7 Spread 1 tsp (about 1/5 oz) honey mustard aioli on top of each chicken portion.
*Fresh tomatoes, sliced 1/2"	3 lb 2 oz	50 each	6 lb 4 oz	100 each	8 Place 1 tomato slice (about 1 oz) on top of sauce.
*Fresh romaine lettuce, leaves, rinsed, dry	1 lb 9 oz	50 each	3 lb 2 oz	100 each	9 Place 1 lettuce leaf (about 1/2 oz) on top of each tomato.
					10 Place top half of bun on each sandwich.
					11 Critical Control Point: Hold for hot service at 135 °F or higher.
					12 Serve 1 sandwich.



NUTRITION INFORMATION

for 1 sandwich.

NUTRIENTS	AMOUNT
Calories	172
Total Fat	3 g
Saturated Fat	1 g
Cholesterol	43 mg
Sodium	392 mg
Total Carbohydrate	19 g
Dietary Fiber	3 g
Total Sugars	5 g
Added Sugar included	N/A
Protein	18 g
Vitamin D	3 IU
Calcium	45 mg
Iron	1 mg
Potassium	310 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	50 Servings	100 Servings
Tomatoes	3 lb 12 oz	7 lb 8 oz
Romaine lettuce	2 lb 8 oz	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 #2: Same Day Service.

YIELD/VOLUME

50 Servings	100 Servings
About 12 lb 10 oz	About 25 lb 4 oz
About 1 gal 2 qt 1 ¼ cups/2 steam table pans (12" x 20" x 2 ½")	About 3 gal 2 ½ cups/4 steam table pans (12" x 20" x 2 ½")