

GR-273343 · Chef Salad Box · 1 each · 50 servings

Grain: 1 1/2

Meat: 3

Dark Green: 1

Red/Orange: 1/4

Other Veg: 1/4

Soy

Wheat

Milk

Section 1

Chicken, Popcorn, Whole Grain, 0.28 oz
600 each

Lettuce, Cos or Romaine, Shredded
6 1/4 gal

Cucumber, Fresh, Sliced
1 5/8 qt

Mushrooms, white, fresh, raw, slices
1 5/8 qt

Cheese, Cheddar, Shredded
3 1/8 lb

Carrots, Fresh, Shredded
3 1/8 qt

Croutons, Whole Grain
3 1/8 qt

1. Cook **chicken** for 8-10 minutes at 350°F on a parchment lined sheet pan. Portion 12 pieces into food boats. Hot hold at 135°F or above until meal service.
2. Wash vegetables under cold running water and prep appropriately or use ready-to-eat ingredients.
3. Salad Assembly: In a 9×9 salad container,
 - Place 2 cups **shredded romaine**
 - In each corner, top with 1/8th cup **sliced cucumbers**, 1/8th cup **sliced mushrooms**, 1 oz **shredded cheese**, and 1/4 cup **shredded carrots**.
 - Top with 1/4 cup **whole grain croutons**.
 - Place boat of popcorn chicken on top of salad.
4. Offer students any choice of salad dressing with salad.

CCP: Hold for cold service at 41°F or below.

Chef Salad Box

Nutrition Facts

Servings Per Container 1

Serving Size 1 each

Amount Per Serving

Calories **458**

% Daily Value*

Total Fat 28g **36%**

Saturated Fat 9g **43%**

Trans Fat 0g

Cholesterol 55mg **18%**

Sodium 727mg **32%**

Total Carbohydrate 31g **11%**

Dietary Fiber 8g **29%**

Sugars 4g

Includes 1g Added Sugars **2%**

Protein 25g **49%**

Vitamin D: 0% DV • Potassium: 1% DV

Calcium: 15% DV • Vitamin A: 0% DV

Iron: 2% DV • Vitamin C: 0% DV

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.