

TABLE OF CONTENTS

Milk 1% PC (1% Milk) 2

Margarine Spread Cup PC (Soft Margarine Cup) 3

Chicken Salad Fruit Croissant (Fruited Chicken Salad on Croissant) 4

Cucumber Slices Plain (Cucumber Slices) 6

Milk 1% PC (1% Milk)

SERVING SIZE	ALLERGIES
8 fl. oz	ⓘ Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	13 g	9 g	2.5 g	350 mg	110 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.
3					CCP -- Maintain <40F/4C.
4					Discard unused product.

Margarine Spread Cup PC (Soft Margarine Cup)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
10 kcal	0 g	0 g	1 g	0 mg	40 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.
3					Discard unused product.

Chicken Salad Fruit Croissant (Fruited Chicken Salad on Croissant)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 each	ⓘ Contains: Pineapple; AllergenSoy; AllergenWheat; AllergenMilk; Citrus; Chicken; Celery; AllergenEggs; Onion; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
620 kcal	44 g	30 g	36 g	100 mg	790 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Celery, Fresh	11 Oz	1 lb 12 Oz	3 lb 8 Oz	7 lb	Minced	Chop Chicken into 1/2 inch pieces.
3	Chicken, Pulled Ckd	1 lb 14 Oz	4 lb 11 Oz	9 lb 6 Oz	18 lb 12 Oz	Combine chicken, celery, onion, salt, mayonnaise, Sour cream and lemon juice.
	Onion, Dehydrated	0.5 Oz	0.5 Oz	1 Oz	2.5 Oz	
	Salt, Iodized	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 1 tsp	1/3 Cup	
	Mayonnaise, Bulk	1 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt	
	Sour Cream, Real Bulk	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt	
Juice, Lemon Bulk	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 1 tsp	1/3 Cup		

Chicken Salad Fruit Croissant (Fruited Chicken Salad on Croissant)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4	Orange, Mandarin JcPk	0.23 no. 10 can	0.56 no. 10 can	1.13 no. 10 can	2.25 no. 10 can	Drained	Gently fold oranges and pineapples into chicken mixture.
	Pineapple, Tidbits JcPk	0.23 no. 10 can	0.56 no. 10 can	1.13 no. 10 can	2.25 no. 10 can	Drained	
5	Croissant Medium	10 (2z each)	25 (2z each)	50 (2z each)	100 (2z each)		Cut Croissant in half. At time of service, place 1 #10 scoop of chicken salad on each croissant roll.
6							CCP -- Maintain <40F/4C (FDA)

Cucumber Slices Plain (Cucumber Slices)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1/2 Cup	ⓘ Contains: Cucumber

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
10 kcal	2 g	0 g	0 g	10 mg	5 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Cucumber, Whole Fresh	1 1/4 Qt	3 1/4 Qt	1 Gal 10 Cup	3 Gal 4 Cup	Peeled & Sliced	Slice crosswise and serve.
3						CCP -- Maintain <40F/4C (FDA)