

Chicken Salad Pita HACCP Process: #1 No Cook Size of Portions: 1 Sandwich		CREDITING INFORMATION: one salad provides		Meats/MA	Grains	Fruits	Vegetables
				2 oz eq	1.25 oz eq	¼ cup	Legumes: Dark Green: ¼ cup Red/Orange: Starchy: Other: ¼ cup
INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS		
	Weight	Measure	Weight	Measure			
Chicken strips, unseasoned, frozen	9 lb 6 oz		18 lb 12 oz		1 Defrost chicken under refrigeration, at least 24 hours prior to use. CCP: Hold for cold service at 41° F or lower.		
Bread, pita, whole grain, 6 ½ inch diameter		50 ea		100 ea		2 Portion out the pita bread- hold at room temperature to keep the bread soft.	
*Apples, fresh, with skin, ½ inch dice	5 lb		10 lb		3 Add cold water to an 8 quart (or larger) plastic food storage container. For every gallon of cold water, add ½ tsp of salt to the water and stir until dissolved. Place the cut apples in the water to prevent oxidization (browning). Set aside under refrigeration.		
Water	1 gal						
Salt, table							
Yogurt, Greek, plain, nonfat	3 lb	1 qt 2 cups	6 lb	3 qt	4 Dressing: Combine the yogurt, mayonnaise, apple cider vinegar, lemon juice, mustard, honey, salt, and pepper in a bowl. Whisk until well-combined. Set aside under refrigeration.		
Mayonnaise, reduced-calorie	3 lb		6 lb				
Vinegar, cider				2 qt 2 cups			
Lemon juice, fresh							
Mustard, Dijon	8 oz			1 ¾ cups 2 Tbsp			
Honey	12 oz		1 lb 8 oz				
Salt, Kosher				¼ cup			
Pepper, black		1 Tbsp		2 Tbsp			

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*Grapes, fresh, red or green, halved lengthwise	5 lb	3 qt 3 cups	10 lb	1 gal 3 qt 2 cups	5 Salad: Remove apples from water and drain. In a large container combine the chicken, apples, grapes, celery, onions, and parsley. Add dressing and gently fold in the dressing until evenly distributed. Open the pita, place 1 oz of chopped spinach in the pita. Fill the pita with 1 cup of the chicken salad mixture using a No. 4 scoop or an 8 oz spoodle. Close pita. CCP: Refrigerate until served. CCP: Hold for cold service at 41° F or lower.		
*Celery, fresh, ½ inch dice	3 lb 2 oz	3 qt	6 lb 4 oz	1 gal 2 qt			
*Onions, fresh, green, including tops & bulbs, sliced on a bias ⅛ inch	8 oz	2 ¼ cups	1 lb	1 qt ½ cup			
*Parsley, fresh, minced	6.5 oz	3 cup 1 Tbsp	13 oz	1 qt 2 cups 2 Tbsp			
*Spinach, fresh, rough chop	3 lb 2 oz	1 gal 1 qt	6 lb 4 oz	2 gal 2 qt			
MARKETING GUIDE FOR 50 SERVINGS				MARKETING GUIDE FOR 100 SERVINGS			
Apples, fresh, with skin: 5 lb Grapes, fresh, red or green: 6.5 lb Celery, fresh: 4 lb Onions, fresh, green: 0.75 lb Parsley, fresh: 0.5 lb Spinach, fresh: 3.25 lb				Apples, fresh, with skin: 10 lb Grapes, fresh, red or green: 13 lb Celery, fresh: 8 lb Onions, fresh, green: 1.5 lb Parsley, fresh: 1 lb Spinach, fresh: 6.5 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 #1: No Cook This item may be held refrigerated at or below 41° F for 1–2 days.							