

Cranberry Chicken Salad on Flatbread

A recipe for every season.

One sandwich
provides

2 ½ oz. grains
equivalent

1 oz. meat
equivalent

¼ cup fruit

⅛ cup dark green
vegetables





Cranberry Chicken Salad on Flatbread

Yield: 48 servings

Serving Size: 1 sandwich

Prep Time: 15 minutes

Cook Time: 5 minutes

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INGREDIENTS

WEIGHT

MEASURE

DIRECTIONS

Dried sweetened cranberries
Juice, cranberry, 100%

2 lb.

1 ½ qt.
2 cups

1. Place cranberries and cranberry juice in a sauce pan and heat slightly. Remove from heat, cool to room temperature. Cranberries will absorb all liquid. Hold.

Mayonnaise, reduced-fat
Dressing, poppy seed, fat-free
Chicken, white meat, grilled, diced

3 lb.

2 ½ cups
2 cups

2. In a bowl, whisk together mayonnaise and dressing.

Celery, sliced
Scallions, thinly sliced

1 ½ qt.
1 qt.

3. Stir in diced chicken, celery and scallions. Toss well to coat. Stir in reserved cranberries and mix well. Cover and refrigerate at least 4 hours before serving.

Flatbread rolls, whole-grain, split
Spinach, fresh, shredded

48
3 qt.

4. **To Serve:** Place ¼ cup spinach onto a split flatbread roll and portion ½ cup chicken salad (using a #8 scoop) on top of spinach. Replace top and serve.

Variations: Use additional seasonal fruits, including fresh pineapple, melon, peaches, pears, etc. in salad.

COOLING: CCP: Cool to 70°F or lower within 2 hours and from 70°F to 40°F within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product.

REHEATING: CCP: Reheat to 165°F or higher for 15 seconds, within 2 hours.

SANITATION INSTRUCTIONS: Wash hands and exposed parts of arms before handling food, after handling raw foods and after any interruption that may contaminate hands. Wash, rinse and sanitize all equipment and utensils before and after use. Return all ingredients to refrigerator if preparation is interrupted. Measure all internal product temperatures with a cleaned and sanitized thermocouple or thermometer every 2 hours. Thaw frozen product properly using an FDA recommended method.

SERVING: One sandwich provides 2 ½ oz. grains equivalent, 1 oz. meat equivalent, ¼ cup fruit, ⅛ cup dark green vegetables

NUTRIENTS PER SERVING:

Calories 371 kcal
Total Fat 12.47 g

Saturated Fat 2.33 g
Trans Fat 0 g

Cholesterol 29.47 mg
Sodium 600.30 mg

Carbohydrate 41.79 g
Dietary Fiber 9.31 g

Protein 23.68 g
Vitamin C 6.57 mg

Calcium 273.73 mg
Iron 2.32 mg

Vitamin A 59.40 RE (863.58 IU)
5.66% Calories from Saturated Fat

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