

**CHICKEN SALAD SANDWICH**

**Yield** 100

**Portion** 1 Sandwich

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
364 cal	30 g	28 g	14 g	78 mg	650 mg	102 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
CHICKEN,COOKED,DICED	18 lbs		
CELERY,FRESH,CHOPPED	12 lbs	2 gal 3-1/3 qts	16-1/2 lbs
SALAD DRESSING,MAYONNAISE TYPE	2-3/4 lbs	1 qts 1-1/2 cup	
ONIONS,FRESH,CHOPPED	14 oz	2-1/2 cup	1 lbs
JUICE,LEMON	8-5/8 oz	1 cup	
SALT	1-2/3 oz	2-2/3 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
BREAD,WHITE	11 lbs	200 sl	
LETTUCE,LEAF,FRESH,HEAD	4 lbs		6-1/4 lbs

**Method**

- 1 Combine chicken, celery, salad dressing, onions, lemon juice, salt and pepper. Mix lightly but thoroughly.
- 2 Spread 1 slice bread with 3/4 cup filling; top with lettuce and second slice of bread.
- 3 Cut each sandwich in half. CCP: Cover and refrigerate sandwiches at 41 F. or lower.