



Peach and Cherry Chantilly Chicken Salad Sandwich

Created by Chef Jefferey Clark, Victor School District, Victor, NY

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Entrees

Recipe HACCP Process: #2 Same Day Service

Ingredients

Chicken, cooked, diced, frozen (6-2/3 lbs)
Peaches, diced, frozen (3-1/3 lbs)
Mangos, raw, diced (1-2/3 cups)
Cherries, sweetened, thawed (5 cups)
Celery, fresh, diced (5 cups)
Onion, fresh, chopped (1-2/3 cups)
Jalapeno peppers, raw (3-1/3 oz)
Fresh basil, chopped (2 cups)
Dill weed, dried (2 Tbsp + 1 tsp)
Mayonnaise, light (2 cups)
Yogurt, Greek, vanilla, fat-free (1 lb + 7-1/3 oz)
Sour cream (1/2 cup + 2 Tbsp)
Pepper, white (1/3 tsp)
Salt (2/3 tsp)
Mustard, dry (2/3 tsp)
Lemon juice (1/3 cup)
Rolls, 4" Whole Grain Kaiser sub roll (50 each)

Preparation

1. To a chilled bowl combine chicken, peaches, mango, cherries, celery, onion, jalapeno peppers, basil and dill weed and mix together.
2. Hold at 41°F or below until ready to combine with sauce (CCP).
3. In a blender, add mayonnaise, yogurt, sour cream, pepper, salt and mustard. Blend on a low speed until smooth. Add lemon juice and increase speed to high for 10 seconds.
4. Chill sauce for at least 3 minutes at 41°F or less (CCP).
5. Add the sauce to the chicken mixture and toss to blend together. Hold at 41°F or less (CCP) until ready to serve.
6. Serve #12 scoop on Kaiser or pretzel sub roll.

Serving:

2 oz. meat/meat alternate; 1/4 cup fruit;
1/4 cup vegetable; 2 grain servings

Yield:

50 Servings

Nutrients Per Serving

Calories: 364 kcal	Total Fat: 9.67 g	Saturated Fat: 1.96 g	Cholesterol: 59.17 mg	Sodium: 457.57 mg	Carbohydrate: 42.05 g
Dietary Fiber: 4.34 g	Protein: 25.46g	Vitamin A: 453.42 IU	Vitamin C: 31.91 mg	Calcium: 121.33 mg	Iron: 2.46 mg