



825110 - Pesto Chicken Sandwich

Source: K12 Culinary

Number of Portions: 25

Size of Portion: each

Components:

Meat/Alt: 3 oz

Grains: 2 oz

Fruit:

Vegetable:

Milk:

Recipe Subgroups:

Whole Grain Rich

Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
825708 Chicken Patty, WM,Grilled, Tyson 70320...	25 each, 2.5 oz (CN=2M)	Thaw grilled, fully cooked chicken patties in the refrigerator. CCP: Hold at 41° F or lower.
825144R Deli Sub Roll.....	25 each, 2 oz	Thaw, proof, and bake deli sub rolls according to recipe #825144. When cool, slice in half lengthwise using a serrated knife. CCP: No bare hand contact with ready to eat food.
011457 SPINACH,RAW..... 001032 CHEESE,PARMESAN,GRATED..... 826508 Olive Oil Blend 90/10, Colavita L116..... 799903 GARLIC,GRANULATED.....	4 ozs 1 cup 1/2 cup 1/2 tsp	Prepare Pesto: Weigh prewashed spinach. In a food processor, add spinach, parmesan cheese and garlic. Pulse until chopped. While the blender is running, add oil. Continue until all ingredients are combined and smooth. Store pesto in the refrigerator if not using immediately to prepare sandwiches. Note: Pesto may be stored for up to 3 days in the refrigerator. CCP: Hold at 41° F or lower.
		Preheat oven to 350° F. Cut each thawed, fully cooked fillet in half on the diagonal. Line sheet pan with parchment paper. Arrange chicken breasts on sheet pan and cover tightly with aluminum foil. Bake at 350° F for 8-12 minutes. CCP: Heat to 135° F or higher.

051558 Cheese, Mozzarella, Lite, Shredded.....	1 lb + 9 ozs	<p>Arrange the sub rolls cut side up on a sheet pan. Using no. 100 disher, spread 2 tsp of pesto on top half of hoagie bun. Using 2 oz spoodle, place 1 oz of mozzarella cheese on the bottom half of the bun. Place one hot chicken breast (2 halves cut on diagonal) on top of cheese. Close sandwich by placing top hoagie roll over chicken and cheese allowing the cheese to melt inside the sandwich. Transfer prepared sandwiches to a 2 inch full size pan or individual no. 300 boats for service. CCP: Hold for hot service at 135° F or higher.</p>
		This recipe is best prepared for just in time service. Leftover sandwiches are not optimum quality when reheated.

*Nutrients are based upon 1 Portion Size (each)

Calories	387	kcal	Cholesterol	54	mg	Sugars	*3.0*	g	Calcium	*52.20*	mg	36.36%	Calories from Total Fat
Total Fat	15.65	g	Sodium	788	mg	Protein	29.37	g	Iron	*2.32*	mg	10.37%	Calories from Saturated Fat
Saturated Fat	4.46	g	Carbohydrates	31.82	g	Vitamin A	*464.3*	IU	Water ¹	*5.06*	g	*0.08%*	Calories from Trans Fat
Trans Fat ²	*0.04*	g	Dietary Fiber	3.11	g	Vitamin C	*1.3*	mg	Ash ¹	*0.37*	g	32.85%	Calories from Carbohydrates
												30.32%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.