



California Chopped Chicken Salad



Yield: 100 (2 cups of salad with RF Ranch Dressing) **8.9905 ounces or 254.8750 grams**
Meal Equivalencies: 2.5 m/meat alternates, ¼ cup red vegetable, ¼ cup other vegetable, ½ cup dark green vegetable

Ingredients

California Ripe Olives, whole small	6 quarts, 1 cup
Diced Chicken (USDA A517)	12 pounds, 8 ounces
Fresh Diced Tomatoes, RTU	11 pounds, 8 ounces
Romaine Lettuce, chopped, RTU	8 pounds, 4 ounces
RF RS Shredded Cheddar Cheese	3 quarts, 0.5 cup
RF Ranch Dressing	6 quarts, 1 cup

Directions Prior to Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area
- Prep:**
- Pull diced chicken from freezer
 - Wash hands thoroughly
 - Place chicken in an airtight container
 - Cover and date stamp
 - Wash hands thoroughly
- CCP:** Hold below 41°F
- Place chicken in cooler on bottom shelf
- CCP:** Hold below 41°F
- Wash hands thoroughly
 - Pull olives from dry storage
 - Wipe off lids
 - Place in cooler

Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area
 - Pull serving utensils for all ingredients
- CCP:** Prepare foods at room temperature in two hours or less
- Prep:**
- Pull chicken, lettuce, olives, cheese and diced tomatoes from cooler
 - Wash hands thoroughly and cover with gloves
 - Place 1 cup chopped romaine in serving container
 - Top with 2 ounces of diced chicken
 - Add ¼ cup California Ripe Olives using a #16 scoop
 - Add ¼ cup tomatoes using a #16 scoop
 - Finish with one #30 scoop of shredded cheese (.5 ounces)
 - Cover tightly
 - Place date mark on cover
 - Refrigerate until service
- CCP:** Hold below 41°F
- Serve:**
- 2 cups salad with RF Ranch Dressing
- CCP:** Hold below 41°F
- For a complete high school meal:**
- Add 1 whole grain bread stick
 - Add 2 - ½ cups fruit
 - Add 1 - 8-ounce milk
- CCP:** Discard cold potentially hazardous foods after four hours if they have not been properly refrigerated