



Chicken Salad Croissant, Tossed Salad





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	2 X #24 scoop (80 gm)	400 gm (14.1 oz)
PE Chicken (PE#21735)	#16 scoop (60 gm)	300 gm (10.6 oz)
Mayonnaise	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
Mustard	5 mL (1 tsp)	25 mL (0.9 fl oz)
PE Spinach (PE#21743)	#10 scoop (95 gm)	475 gm (16.8 oz)
PE Carrot (PE#21734)	#24 scoop (40 gm)	200 gm (7.1 oz)
Vinaigrette Dressing	15 mL (1 Tbsp)	75 mL (2.5 fl oz)

1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Cold Service - Keep Puree Essentials food cold prior to service, below 4°C or 40°F.



2. Combine the #16 scoop (60 gm) of PE Chicken with 15 mL (1 Tbsp) of mayonnaise and 5 mL (1 tsp) of prepared mustard. Mix into chicken salad mixture.

Place the 2 x #24 scoops (80 gm) of PE Whole Wheat bread on a service plate. Top with a #12 scoop of the chicken salad mixture.



3. Garnish the top of the sandwich with small flakes of the PE Spinach mousse.



4. Plate the #10 scoop (95 gm) of the remaining PE Spinach mousse on the service plate beside the croissant. Top with flakes of a #24 scoop (40 gm) of PE Carrot mousse. Drizzle 15 mL (1 Tbsp) of the vinaigrette dressing over the top of the PE Spinach and Carrots (salad).



Serve cold

Cold Service - If serving cold; keep Puree Essentials food temperatures below 4°C or 40°F.

