

Chicken Salad Sandwich











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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	2 x #24 Scoop (80 gm total)	400 gm (14.1 oz)
PE Chicken (PE#21735)	#16 Scoop (60 gm)	300 gm 10.6 oz)
PE Spinach (PE#21743)	1 Tbsp (15 ml)	75 gm (2.6 oz)
Mayonnaise	1 Tbsp (15 ml)	75 ml (2.6 fl oz)
Mustard (smooth)	1 tsp (5 ml)	25 ml (1 fl oz)
Pickle Juice	1/4 tsp (1 ml)	5 ml (1 tsp)
Nutritional analysis presented contains only these ingredients		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. Plate first #24 Scoop (40 gm) of whole wheat bread "sandwich" bottom.

Nutrition racts		
Valeur nutritive		
Per 1 sand (174g) / par 1 sand (174g)		
Amount % Daily	/ Value	
Teneur % valeur quoti	dienne	
Calories / Calories 300		
Fat / Lipides 18g	27%	
Saturated / satures 4g		
+ Trans / trans 0g	20%	
Cholesterol / Cholesterol 25mg		
Sodium / Sodium 690mg	29%	
Carbohydrate / Glucides 26g	9%	
Fibre / Fibres 4g	16%	
Sugars / Sucres 7g		
Protein / Proteines 13g		
Vitamin A / Vitamine A	4%	
Vitamin C / Vitamine C	2%	
Calcium / Calcium	8%	

Mutrition Facts

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3. Combine the #16 Scoop (60 gm) of chicken mousse, 1 Tbsp (15 ml) of mayonnaise, 1 tsp (5 ml) of mustard and 1/4 tsp (1 ml) of pickle juice. Mix with several stirs with a spoon or spatula. Add in 1 Tbsp (15 ml) of spinach mousse and mix with a few final stirs with a spoon or spatula but keeping the colour of the spinach in a granular look. Do not over-stir to avoid resulting in a light green mixture.



- 4. Place the scoop of chicken mousse mix on top of the bread.
- 5. Finish the sandwich with the second #24 Scoop (40 gm) remaining scoop of whole wheat bread "sandwich" top.



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

Variations: replace chicken with other proteins such as PE Ham, Turkey, Beef or Pork Puree.

