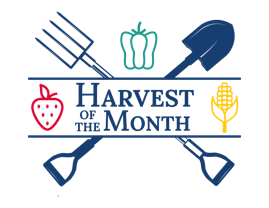
# Office of School and Community Nutrition Programs Logo

Standardized Recipe

**Strawberry Glazed Chicken Salad**



**Yield:** 50 or 100 servings

**Recipe Number: Serving Size:** 1 salad **Category:** Entree

**Total Time:** 45 minutes + marinate time

*Please see the* [*ICN’s Basic Culinary Math for School Nutrition Professionals*](https://theicn.org/icn-resources-a-z/basic-culinary-math-for-school-nutrition-professionals/) *for recipe adjustment procedures.*

| Ingredient | 50 Servings Weight | 50 Servings  Measure | 100 Servings Weight | 100 Servings Measure | Directions for 50 servings |
| --- | --- | --- | --- | --- | --- |
| Chicken Breast, raw, boneless, skinless | 9 lbs. +  8 oz. |  | 19 lbs. |  | **Prepare one day in advance:**   1. Cut chicken breasts into 1” cubes. Divide evenly among 3 shallow steamtable pans (12” x 20” x 2 ½”), arranging chicken in a single layer. |
| Strawberries, fresh, AP | 14 lbs. |  | 28 lbs. |  | 1. Clean, cap and slice strawberries. Place 2 lbs. into a 4 qt. mixing bowl. Return remaining 12 lbs. to refrigeration for later meal service. |
| Balsamic Glaze, AP |  | 2 cups |  | 1 qt. | 1. Add balsamic glaze, ginger, black pepper, and apple juice to mixing bowl with strawberries, mix well. |
| Ginger, ground |  | 1 Tbsp. |  | 2 Tbsp. | 1. Divide strawberry mixture over 3 pans of chicken and mix to thoroughly coat with marinade. |
| Black Pepper, ground |  | ½ Tbsp. |  | 1 Tbsp. | 1. Cover tightly and return chicken to refrigeration at 41° F or lower, marinate overnight.   **CCP: Hold under refrigeration at 41° F or lower overnight.** |
| Apple Juice |  | ½ cup |  | 1 cup | 1. Remove chicken from refrigeration and place in steamer, covered; steam for 35 minutes or until internal temperatures reaches 165° F for 15 seconds.  OPTION: Bake, covered, in the oven at 375° F for 45 minutes or until internal temperatures reaches 165° F for 15 seconds.   **CCP: Heat to minimum of 165° F internal temperature.** |
|  |  |  |  |  | 1. Hold at 135° F or higher for duration of meal service.   **CCP: Hold at 135° F or higher.** |
| Lettuce, romaine, AP | 5 lbs. |  | 10 lbs. |  | 1. While chicken cooks, wash and chop romaine and spinach. Combine in a 16 qt. serving bowl. Cover and return to cooler. **CCP: Hold under refrigeration at 41° F or lower.** |
| Spinach, fresh, AP | 5 lbs. |  | 10 lbs. |  | 1. Serve 1 cup of mixed greens, ½ cup sliced strawberries and 2 oz. of Strawberry Glazed Chicken. |
|  |  |  |  |  | 1. Serving size is 1 salad. |

## Preparation Time:

## 30 minutes + marinate overnight.

## Cook Time:

## 35 minutes for chicken.

## HACCP Process:

* Process #2 – Same Day Service

## Contribution to Meal Pattern:

* 2 oz. eq. M/MA
* ½ cup Vegetable
* ½ cup Fruit

## Contribution to Vegetable Subgroups:

* ½ cup Dark Green Vegetable

## Virginia Harvest of the Month Vegetable(s) and/or Fruit(s):

* Strawberries (May)
* Romain Lettuce (April)
* Spinach (December)

## Considerations for Seasonality:

* Best made while strawberries are sweet and in season – strawberry season in VA runs from May to June.
* Romaine and spinach are best used when seasonally available March through mid-June and October through December.

## Additional Serving Suggestions:

* Serve salad with a variety of dressings for student preference.

## Notes:

One asterisks (\*) indicates USDA Foods.

## Allergens:

* Free from all major allergens

## Nutrition Information:

Per serving:

* Calories – 151 kcal
* Total Fat – 1.21 g
* Saturated Fat – 0.24 g
* Cholesterol – 38.64 mg
* Sodium – 93.90 mg
* Carbohydrates – 16.70 g
* Dietary Fiber – 5.37 g
* Total Sugars – 6.55 g
* Protein – 18.95 g

## Recipe Source:

* Pulaski County Schools