

# Creamy Chicken-Free Salad

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

MEETS USDA GUIDELINES FOR K12 AND CHILDCARE PROGRAMS

Process # 2 – Same Day Service

Yield

50 Servings

100 Servings

Skill Level: Intermediate

Ingredients	Weight	Measure	Weight	Measure
Chicken-Free Strips, similar to Beyond Meat, thawed	9 lbs. 6 oz.		18 lbs. 12 oz.	
Celery, chopped	1 lb. 4 oz.		2 lbs. 8 oz.	
Onions, chopped	1 lb. 4 oz.		2 lbs. 8 oz.	
Relish, undrained	1 lb.		2 lbs.	
Black pepper		2 tsp.		1 Tbsp. + 1 tsp.
Dry mustard		1 ½ Tbsp.		3 Tbsp.
Mayonnaise, egg free, similar to Hampton Creek Just Mayo	1 lb. 10 oz.		3 lbs. 4 oz.	

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

HACCP – Standard Operating Procedure- Wash all produce before starting this recipe.

## Preparation

1. Chop chicken-free strips by hand or pulse in VCM.
2. Combine chopped chicken-free product, celery, onion, relish, black pepper, dry mustard and egg-free mayonnaise.
2. Mix until well blended.
3. Cover and refrigerate immediately.

HACCP Critical Control Point: Hold at an internal temperature of 41°F or below.

## Serving Information

Portion with 1 - #6 scoop (2/3 cup) on a sandwich or salad.

Each portion of Beyond Chicken Salad provides 2 ounce meat/meat alternate.

## Nutrition Information per serving \*From USDA Nutrient Database

Calories: 203 Total Fat: 10g Saturated Fat: 2g Monounsaturated Fat: 0g Polyunsaturated Fat: 0g Trans Fat: 0g Cholesterol: 0mg Carbohydrate: 4g Fiber: 3g Total Sugar: 2g Protein: 20g Sodium: 479mg Vitamin A: 5µg Vitamin C: 1mg Calcium: 7mg Iron: 1mg Folate: 4µg

