



BUFFALO CHICKEN POTATO SLAM DUNKS

Ingredients	50 Servings		Directions
	Weight	Measure	
Russet potatoes, 120 count, skin on	18 pounds 13 ounces	50 each	<p>Preheat oven to 375°F. Scrub potatoes and cut each potato lengthwise into 6 wedges using a counter-top produce cutter, such as a Sunkist Sectionizer, with a 6-wedge blade. Toss the potatoes with oil, chili powder, salt, black pepper and garlic powder. Place 8 pounds of potatoes on each parchment-lined sheet pan. Roast in the preheated oven for about 40 minutes, or until they are browned and tender.</p> <p>CCP: Cook to a minimum internal temperature of 135°F.</p> <p>Chill the potato wedges immediately.</p> <p>CCP: Cool to 70°F within 2 hours, and then to 41°F or below within 4 hours.</p> <p>In a large mixing bowl combine the thawed diced chicken, cheddar cheese, and sliced green onions.</p> <p>Mix together the yogurt, buffalo style hot sauce, garlic powder, onion powder, and black pepper. Pour over the chicken, cheese and green onion mixture, and stir to combine.</p> <p>CCP: Hold cold at 41°F or below.</p> <p>Assemble 4-compartment containers: Place the following into one compartment each:</p> <ul style="list-style-type: none"> • 6 chilled potato wedges • Using a #12 scoop place 1/3 cup of the chicken salad • 3 celery sticks and 1/4 cup carrot sticks • 1 whole grain roll
Vegetable oil		1/2 cup	
Chili powder		1 tablespoon	
Salt		2 teaspoons	
Black pepper		2 teaspoons	
Garlic powder		2 teaspoons	
Chicken, cooked, diced, frozen, thawed, USDA Foods	4 pounds 11 ounces		
Cheddar cheese, reduced fat, shredded	1 pound 9 ounces		
Onions, green, fresh, sliced 1/2 inch	5 ounces	1 1/4 cups	
Yogurt, low-fat, plain	2 pounds 13 ounces	1 quart 1 cup	
Buffalo style hot sauce, pre-pared		1/2 cup 2 tablespoons	
Garlic powder		2 1/2 teaspoons	
Onion powder		2 1/2 teaspoons	
Black pepper		2 1/2 teaspoons	
Celery, fresh, cut into 1/2-inch by 4-inch sticks	3 pounds 10 ounces	1 quart 1 cup	
Carrots, fresh, baby or sticks	3 pounds 15 ounces	7 pounds 14 ounces	
Whole grain rich roll, 2 ounce equivalents grains		50 each	

Serving Size	1 Serving Provides				
6 potato wedges, 1/3 cup chicken salad, celery, carrots, and a whole grain roll	2 ounce equivalents meat/meat alternate, 2 ounce equivalents grains, 1/2 cup starchy vegetable, 1/4 cup other vegetable, 1/4 cup red/orange vegetable				
Nutrients Per Serving					
Calories	515	Saturated Fat	3.5 g	Iron	3 mg
Protein	31 g	Cholesterol	51 mg	Calcium	210 mg
Carbohydrate	73 g	Vitamin A	6245 IU	Sodium	511 mg
Total Fat	10.5 g	Vitamin C	16 mg	Dietary Fiber	6 g