



SRIRACHA RANCH POTATO AND CHICKEN SALAD

		50 Servings		
Ingredients	Weight	Measure	Directions	
Potatoes, russet, fresh, baked and chilled, 3/4-inch dice	10 pounds		In a large mixing bowl combine the diced chilled baked potatoes and sliced green onions. Hold cold while preparing the sriracha ranch.	
Green onions, fresh, sliced 1/2-inch	10 ounces	5 cups	CCP: Hold cold at 41°F or below.	
FOR SRIRACHA RANCH:				Combine the plain yogurt, mayonnaise, sriracha hot chili sauce, white vinegar, black pepper, garlic powder, and onion powder, and mix well. Best if made 1 day in advance. Add part of the dressing to the potatoes and green onions: For 50 portions, add 5 cups of the sriracha ranch dressing. For 100 portions, add 2 quarts 2 cups of the sriracha ranch dressing. Stir to combine. CCP: Hold cold at 41°F or below.
Yogurt, low-fat, plain		1 quart 2 cups		
Mayonnaise, regular		1 quart 1/2 cup		
Sriracha hot chili sauce		1 cup 2 tablespoons		
White vinegar		1/4 cup 2 tablespoons		
Black pepper, ground		1 tablespoon		
Garlic powder		1 tablespoon		
Onion powder		1 1/2 teaspoon		
Chicken breast fillets or tenders, breaded, frozen (2 ounce equivalents meat/meat alternate and 1 ounce equivalent grains per portion)	13 pounds 4 ounces (depending on product)		Portion the remaining sriracha ranch dressing into 1-ounce portions. Bake the breaded chicken fillets or tenders as directed. This step ensures that the breading will be crispy. Chill the baked chicken immediately. CCP: Cool to 70°F within 2 hours, and then to 41°F or below within 4 hours.	
Tomatoes, Roma, fresh, quartered lengthwise	5 pounds 12 ounces		To assemble the salads place 2 cups (3 ounces) romaine lettuce into each serving container. Using a #8 scoop, portion 1/2 cup of the potato salad on top of the lettuce. Slice a 2-ounce equivalent portion of chilled chicken into 1 inch wide slices, and place on the lettuce next to the potato salad. Add one tomato wedge and 4 slices cucumber to the salad. Serve each salad with a 1 ounce portion of additional sriracha ranch dressing and 2 packages whole grain crackers. CCP: Hold cold at 41°F or below.	
Cucumbers, fresh, sliced 1/4-inch	4 pounds 12 ounces			
Romaine lettuce, fresh, clean, large dice, ready to eat	13 pounds			
Whole grain crackers, 0.5 ounce equivalent grains per package		100 each		

Serving Size		1 Serving Provides			
1 salad with 2 packages whole grain crackers		2 ounce equivalents meat/meat alternate, 2 ounce equivalents grains, 1 cup dark green vegetable, 1/2 cup starchy vegetable, 1/4 cup red/orange vegetable, 1/4 cup other vegetable			
Nutrients Per Serving					
Calories	643	Saturated Fat	5 g	Iron	3 mg
Protein	28 g	Cholesterol	47 mg	Calcium	128 mg
Carbohydrate	58 g	Vitamin A	10833 IU	Sodium	801 mg
Total Fat	33 g	Vitamin C	21 mg	Dietary Fiber	8 g