

CHICKEN ROTINI SALAD (COOKED DICED)

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
268 cal	16 g	19 g	14 g	102 mg	403 mg	26 mg

Ingredient

Weight

Measure

Issue

WATER	20-7/8 lbs	2 gal 2 qts	
SALT	5/8 oz	1 tbsp	
OIL,SALAD	1/2 oz	1 tbsp	
MACARONI NOODLES,ROTINI,DRY	3-1/8 lbs	3 qts 1-1/2 cup	
CHICKEN,COOKED,DICED	12 lbs		
CELERY,FRESH,CHOPPED	3-1/8 lbs	2 qts 3-3/4 cup	4-1/4 lbs
ONIONS,FRESH,CHOPPED	1 lbs	2-7/8 cup	1-1/8 lbs
PIMIENTO,CANNED,DRAINED,CHOPPED	3-3/8 oz	1/2 cup	
SALAD DRESSING,MAYONNAISE TYPE	3-5/8 lbs	1 qts 3-3/8 cup	
PICKLE RELISH,SWEET	1-1/8 lbs	2 cup	
JUICE,LEMON	8-5/8 oz	1 cup	
SALT	1 oz	1 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
EGG,HARD COOKED,CHOPPED	2-1/2 lbs	2 qts 1/4 cup	
PARSLEY,FRESH,BUNCH,CHOPPED	1/2 oz	1/4 cup	1/2 oz
PAPRIKA,GROUND	1/4 oz	1 tbsp	

Method

- 1 Add salt and salad oil to water; heat to a rolling boil.
- 2 Add rotini slowly while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender. Stir occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly.
- 4 Combine chicken, rotini, celery, onions and pimientos. Mix lightly but thoroughly.
- 5 Combine salad dressing, pickle relish, lemon juice, salt and pepper. Stir to blend thoroughly.
- 6 Add chopped eggs and salad dressing mixture to chicken mixture. Mix lightly.
- 7 Garnish with parsley and paprika; cover. CCP: Refrigerate product at 41 F. or lower until ready to serve.