

DEEP FAT FRIED CHICKEN FILLET SANDWICH (BREADED)

Yield 100

Portion 5-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
460 cal	36 g	18 g	27 g	40 mg	891 mg	98 mg

Ingredient

CHICKEN FILLET,BREADED,PRECOOKED,3 OZ
 SALAD DRESSING,MAYONNAISE TYPE
 BUN,HAMBURGER
 LETTUCE,LEAF,FRESH,HEAD
 TOMATOES,FRESH,SLICED

Weight

18-3/4 lbs
 2-1/3 lbs
 9-1/2 lbs
 4 lbs
 6-1/2 lbs

Measure

1 qts 5/8 cup
 100 each
 1 gal 1/8 qts

Issue

6-1/4 lbs
 6-5/8 lbs

Method

- 1 Fry chicken fillets in 350 F. deep fat for 3 to 4 minutes or until heated. Drain in basket or on absorbent paper. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 2 Place 1 fillet on bottom half of bun. Spread 2 teaspoons salad dressing (optional) on top half of bun.
- 3 Place lettuce leaf and 1 tomato slice over fillet (optional). Cover with top half of bun. Serve hot. CCP: Hold for service at 140 F. or higher.