

CAJUN CHICKEN SANDWICH

Yield 100

Portion 6 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
389 cal	41 g	39 g	7 g	88 mg	600 mg	96 mg

Ingredient

TROPICAL FRUIT SALSA
 CHICKEN,BREAST,BNLS/SKNLS,5 OZ
 PEPPER,BLACK,GROUND
 SALT
 PAPRIKA,GROUND
 FENNEL,GROUND
 MUSTARD,DRY
 THYME,GROUND
 PEPPER,RED,GROUND
 SAGE,GROUND
 GARLIC POWDER
 JUICE,LEMON
 COOKING SPRAY,NONSTICK
 ROLL,KAISER

Weight

22-3/4 lbs
 3-5/8 oz
 1-7/8 oz
 1-1/3 oz
 1-1/8 oz
 2-1/8 oz
 3/4 oz
 1/2 oz
 3/8 oz
 1-5/8 oz
 1-1/8 lbs
 2 oz
 12-5/8 lbs

Measure

2 gal 3/4 qts
 100 each
 1 cup
 3 tbsp
 1/4 cup 1-2/3 tbsp
 1/4 cup 1-2/3 tbsp
 1/4 cup 1-2/3 tbsp
 1/4 cup 1-2/3 tbsp
 3 tbsp
 1/4 cup 1-2/3 tbsp
 1/4 cup 1-2/3 tbsp
 2 cup
 1/4 cup 1/3 tbsp
 100 each

Issue

Method

- 1 Prepare 1 recipe Tropical Fruit Salsa (O 030 00); cover. CCP: Refrigerate at 41 F. or lower for use in Step 8.
- 2 Wash chicken breasts thoroughly under cold running water. Drain well. Remove excess fat.
- 3 Combine black pepper, salt, garlic powder, paprika, fennel, mustard flour, thyme, red pepper and sage. Stir until well blended.
- 4 Add lemon juice to spices. Mix until smooth paste is formed.
- 5 Add cajun paste to chicken. Mix well to evenly distribute paste mixture.
- 6 Lightly spray each sheet pan and chicken breast with non-stick cooking spray. Place 25 chicken breasts on each sheet pan.
- 7 Using a convection oven, bake at 325 F. 10 to 12 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 8 Place chicken breast on bottom half of roll. Cover with top half. Serve with 1/4 cup of Tropical Fruit Salsa. CCP: Hold for service at 140 F. or higher.