

CHICKEN ROTINI SALAD (CANNED CHICKEN)

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
281 cal	16 g	17 g	16 g	94 mg	692 mg	28 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
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,BONED,CANNED,PIECES	15-1/2 lbs	1 gal 2-1/8 qts	
CELERY,FRESH,CHOPPED	4 lbs	3 qts 3-1/8 cup	5-1/2 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	4-1/8 lbs	2 qts 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 OVER COOK.
- 3 Drain. Rinse with cold water; drain thoroughly.
- 4 Cut chicken into 1/2-inch pieces.
- 5 Combine chicken, rotini, celery, onions and pimientos. Mix lightly but thoroughly.
- 6 Combine salad dressing, pickle relish, lemon juice, salt and pepper. Stir to blend thoroughly.
- 7 Add chopped eggs and salad dressing mixture to chicken mixture. Mix lightly.
- 8 Garnish with parsley and paprika; cover. CCP: Refrigerate product at 41 F. or lower until ready to serve.