

**TROPICAL CHICKEN SALAD (CANNED CHICKEN)**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
434 cal	26 g	23 g	27 g	69 mg	786 mg	45 mg

**Ingredient**

PINEAPPLE,CANNED,CHUNKS,JUICE PACK,INCL LIQUIDS  
 SALAD DRESSING,MAYONNAISE TYPE  
 RESERVED LIQUID  
 CURRY POWDER  
 SALT  
 CHICKEN,BONED,CANNED,PIECES  
 APPLES,FRESH,MEDIUM,PEELED,CORED,CHOPPED  
 COCONUT,PREPARED,SWEETENED FLAKES  
 ALMONDS,SLIVERED  
 LETTUCE,ICEBERG,FRESH

**Weight**

10-3/8 lbs  
 6-1/8 lbs  
 8-1/3 oz  
 1-7/8 oz  
 1 oz  
 23-1/4 lbs  
 13-1/4 lbs  
 1-5/8 lbs  
 1-1/4 lbs  
 4 lbs

**Measure**

1 gal 3/4 qts  
 3 qts 1/2 cup  
 1 cup  
 1/2 cup 1/3 tbsp  
 1 tbsp  
 2 gal 1-1/8 qts  
 3 gal <1/16th qts  
 2 qts  
 1 qts 1-1/4 cup

**Issue**

17 lbs  
 4-1/3 lbs

**Method**

- 1 Drain pineapple. Reserve juice for use in Step 2 and pineapple for use in Step 4.
- 2 Blend salad dressing, reserved pineapple juice, curry powder and salt together; cover.
- 3 Combine chicken, apples, pineapple, coconut, and almonds. Mix lightly.
- 4 Add salad dressing mixture to chicken mixture. Mix lightly but thoroughly; cover. CCP: Refrigerate at 41 F. or lower.
- 5 Place 1 lettuce leaf on each serving dish; place 1 cup chicken salad mixture on top of lettuce; cover. CCP: Refrigerate at 41 F. or lower until ready to serve.

**Notes**

- 1 In Step 2, 6-1/2 pounds (3 quarts) low fat plain yogurt may be used for salad dressing per 100 servings.