

CHICKEN FILLET AND CHEESE SANDWICH (BREADED)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
505 cal	36 g	21 g	31 g	52 mg	969 mg	172 mg

Ingredient

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

Weight

18-3/4 lbs
 2-5/8 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 Place chicken fillets on pans.
- 2 Using a convection oven, bake 12 to 14 minutes at 375 F. or until thoroughly heated on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Cut cheese slices in half. Place 1/2 slice cheese on top of each fillet. Return to oven; heat 1 minute or until cheese begins to melt.
- 4 Place 1 fillet on bottom half of bun. Spread 2 teaspoons salad dressing on top half of bun (optional).
- 5 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.