



## CHICKEN SALAD SUB SANDWICH

Chicken Salad on a Rich's whole grain mini sub roll, makes a perfect lunchtime meal.

**Yield:** Varies



## INGREDIENTS

1 Each **RICH'S** PROOF & BAKE ROLL DOUGH WITH 51% WHOLE GRAIN MINI SUBMARINE (#11782)

4 C Cooked Canned Chicken, drained

2 C Diced celery

1 C Diced onion

1 C Low Fat Mayonnaise

2 Slices Tomato

1/4 C Shredded Lettuce

## DIRECTIONS

- 1 Prior to Use: Roll dough and chicken Bites products are delivered frozen. Store products at 0 F to -10 F
- 2 On day prior to service, thaw, proof and bake the mini-sub rolls. Store in plastic bags or a covered contain at room temperature
- 3 On day of service, prepare chicken salad ingredients: (Yields 16 subs) 4 c. cooked canned chicken, drained, 2 c. diced celery, 1 c. diced onion, 1 c. low fat mayonnaise
- 4 Slice the baked mini sub buns in half and place on parchment lined sheet pans.
- 5 Building each Sandwich: Place ½ c. of the chicken salad on the bottom half of the sliced rolls.
- 6 Top the chicken salad with 2 slices of tomato and ¼ c. shredded lettuce. Spread the top half of the sub roll with 1 Tbsp. low fat mayonnaise.
- 7 Close the sandwiches. Sandwiches can be prepared, wrapped or covered and held at 35-40°F for 2 hours before serving
- 8 Serve the sandwiches with ½ cup vegetables or veggie chips, ½ cup fruit and 8 oz. milk for a reimbursable lunch on USDA Child Nutrition Food Based Menus.

This recipe provides 2 oz grain eq., 1.75 MMA and 1/8 Other Veg per 1 sandwich in accordance with USDA guidelines for child nutrition.

---