***NR#86 Classic Chicken Salad***

***Serving Size and Ingredients 1/2cups (3oz Chicken)***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 8 1/3 cups | 16 2/3 cups | 33 1/3 cups | Diced Chicken |
| 2 1/8 cups | 4 1/8 cup | 8 1/3 cups | Mayonnaise |
| 4 1/8 | 8 1/3 | 16 2/3 | Celery stalk, diced |
| 4 1/8 | 8 1/3 | 16 2/3 | Green onion, chopped |
| 4 1/8 tsp | 8 1/3 tsp | 16 2/3 | Dijon mustard |
| 4 1/8 tsp | 8 1/3 tsp | 16 2/3 | Fresh or Dried Dill |
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***Instructions:***

1. ***Combine all ingredients in a small bowl and mix well***
2. ***Stir together until just combined.***
3. ***Serve as sandwich or over salad***

- CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C) for 15 seconds. CCP: Hold or serve hot food at or above 140 degree F.

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***