***NR#85 Chicken Salad w/ Grapes, Walnuts, Cranberries***

***Serving Size and Ingredients 3/4cups (3oz Chicken, 1oz grapes/walnuts/Cranberries)***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 12 ½ cups | 25 cups | 50 cups | Diced Chicken |
| 3 1/8 cup | 6 ¼ cups | 12 ½ cups | Celery, chopped |
| 3 1/8 cups | 6 ¼ cups | 12 ½ cups | Red grapes, halved |
| 1 ½ cups | 3 1/8 cups | 12 ½ cups | Dried cranberries |
| 1 ½ cups | 3 1/8 cups | 6 ¼ cups | Roasted walnuts, chopped |
| 3 1/8 cups | 6 ¼ cups | 12 ½ cups | Greek Yogurt, plain |
| 1 ½ tsp | 3 1/8 tsp | 6 ¼ tsp | Ground black pepper |
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***NR#85 Chicken Salad w/ Grapes and Walnuts***

***Instructions:***

1. ***Add diced chicken to a large bowl along with celery grapes, dried cranberries, walnuts, greek yogurt, and pepper.***
2. ***Stir together until just combined.***

- 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.***