

Chicken Pesto Sandwich - CACFP

General Information

Recipe #	Category	Source
1990490	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Basil, fresh	1 ½ oz.	
Garlic, raw	1 tbsp.	
Parmesan cheese topping, fat free	¼ c., 1 tbsp.	
Spinach, raw	¼ c., 1 tbsp.	
Salt, table	½ tsp.	
Spices, pepper, black	¼ tsp. ground	
Oil, olive, salad or cooking	¾ c.	
Chicken patty, frozen, cooked	12 ½ patty	
Cheese, mozzarella, nonfat	6 ½ oz.	
Bun, Hamburger, White Wheat, 4in, 60/2oz, 7.5#, 2WG, Alpha Baking, 51535	12 ½ bun	
Lettuce, cos or romaine, raw	12 ½ leaf inner	
Tomatoes, red, ripe, raw, year round average	12 ½ oz.	



Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Thoroughly wash basil before using. Take off stems. Place basil, garlic, spinach, salt and pepper in a Robot Coupe or food processor. Pulse until combined.
2. Steam in oil until emulsion is formed. Taste and adjust seasoning as needed. Store for up to 3 days in the refrigerator.
3. Pre-heat oven to 350 degrees F. Place chicken on a sheet pan or 9x13 inch pan. Bake for 20 minutes or until internal temperature reaches 165 degrees F. Place 0.5 oz of shredded cheese on top of each breast and place back in the oven to finish melting.
4. To serve, place 0.5 oz (1 Tbsp) pesto on each bun and top with 1 leaf of lettuce, and tomato slices (1 oz) and slice in half.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

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Serving Size $\frac{1}{2}$ Sandwich Yield 25.00

Nutrition Facts

Serving Size $\frac{1}{2}$ Sandwich (93 gm)

Amount Per Serving

Calories 236.612

% Daily Value*

Total Fat 13.457 gm 20.703%

Saturated Fat 2.031 gm 10.156%

Trans Fat 0.000* gm

Cholesterol 14.427 mg 4.809%

Sodium 403.886 mg 16.829%

Total Carbohydrate 19.350 gm 6.45%

Dietary Fiber 1.506 gm 6.026%

Total Sugars 2.543 gm

Includes 1.500 * gm of Added Sugars

Protein 10.446 gm 20.892%

Vitamin A 35.424* mcg RAE 3.936%

Vitamin C 2.605* mg 4.342%

Vitamin D 0.090 mcg 0.45%

Calcium 111.385 mg 11.139%

Iron 1.258 mg 6.992%

Potassium 189.389 mg 4.03%

Saturated Fat % of Calories 7.726 %

Added Sugar % of Calories 2.536 %

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	1 oz

Place product in a single layer on a clean pan.

Grains

1 oz

Preheat oven.

Added Sugar Limitations i

Not applicable.

Place in oven and bake.

Vendors

Alpha Baking Co. 

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Dates

Last Updated

01-06-2026

Created

10-08-2025

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