

Chicken Pesto Sandwich - NSLP

General Information

Recipe #	Category	Source
1990491	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Basil, fresh	13 oz.	
Garlic, raw	½ c.	
Parmesan cheese topping, fat free	1 pt., ½ c.	
Spinach, raw	1 pt., ½ c.	
Salt, table	1 tbsp., 1 tsp.	
Spices, pepper, black	2 tsp. ground	
Oil, olive, salad or cooking	1 qt., 1 pt.	
Chicken patty, frozen, cooked	100 patty	
Cheese, mozzarella, nonfat	3 lbs., 4 oz.	
Bun, Hamburger, White Wheat, 4in, 60/2oz, 7.5#, 2WG, Alpha Baking, 51535	100 bun	
Lettuce, cos or romaine, raw	100 leaf inner	
Tomatoes, red, ripe, raw, year round average	6 lbs., 4 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).

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	Yield
1 Sandwich	100.00

Nutrition Facts

Serving Size 1 Sandwich (186 gm)

Amount Per Serving	% Daily Value*
Calories	473.224
Total Fat 26.914 gm	41.406%
Saturated Fat 4.062 gm	20.312%
Trans Fat 0.000* gm	
Cholesterol 28.854 mg	9.618%
Sodium 807.772 mg	33.657%
Total Carbohydrate 38.699 gm	12.9%
Dietary Fiber 3.013 gm	12.052%
Total Sugars 5.086 gm	
Includes 3.000 * gm of Added Sugars	
Protein 20.892 gm	41.784%
Vitamin A 70.848* mcg RAE	7.872%
Vitamin C 5.210* mg	8.684%
Vitamin D 0.180 mcg	0.9%
Calcium 222.771 mg	22.277%
Iron 2.517 mg	13.983%
Potassium 378.779 mg	8.059%
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	2 oz

Place product in a single layer on a clean pan.

Grains

2 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

10-08-2025

Created

10-08-2025

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