

Greek Salad With Chicken - CACFP

General Information

Recipe #	Category	Source
2012146	Vegetables 	Local

Ingredients

Name	Quantity +Quantity 2
Lettuce, cos or romaine, raw	9 oz.
Tomatoes, red, ripe, raw, year round average	6 ¾ oz.
Cucumber, with peel, raw	2 ½ oz.
Onions, Red, Diced, 3/8", Fresh, 2/5#, Cross Valley Farms, 536914	2 ½ oz.
Peppers, sweet, green, raw	2 ½ oz.
Chicken patty, frozen, cooked	3 patty
Olives, ripe, canned (small-extra large)	2 ¾ oz.
Cheese, mozzarella, nonfat	3 ¾ oz.

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Wash lettuce, dry, and chop into 3/4 inch strips. Chop tomatoes, onions, and peppers.
2. Place chicken on sheet trays or 18x13 inch tray, and bake in a 350 degree F oven for 15 minutes or until the internal temperature reaches 165 degrees F. Let cool.
3. Layer salad in order of ingredients into individual bowls using 0.75 cups of romaine lettuce for each salad.
4. Place chicken breast on top of each salad and top with olives and cheese. Hold at 41 degrees F or lower for service.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

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. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

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.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

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



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Serving Size	Yield
0.75 Cup	6.00

Nutrition Facts

Serving Size 0.75 Cup (167 gm)		
Amount Per Serving		
Calories		145.756
		% Daily Value*
Total Fat	7.452 gm	11.464%
Saturated Fat	1.419 gm	7.093%
Trans Fat	0.000* gm	
Cholesterol	16.166 mg	5.389%
Sodium	391.522 mg	16.313%
Total Carbohydrate	9.500 gm	3.167%
Dietary Fiber	2.267 gm	9.07%
Total Sugars	2.407 gm	
Includes 0.000 gm of Added Sugars		
Protein	11.341 gm	22.682%
Vitamin A	223.400* mcg RAE	24.822%
Vitamin C	15.782* mg	26.304%
Vitamin D	0.090* mcg	0.45%
Calcium	210.803* mg	21.08%
Iron	1.683* mg	9.352%
Potassium	321.550 mg	6.841%
Saturated Fat % of Calories		8.759 %
Added Sugar % of Calories		0.000 %

* 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

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: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

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

Dates

Last Updated	Created
01-06-2026	10-31-2025

Dark Green	0.375 cups
Red/Orange	0.125 cups
Other Vegetables	0.125 cups

Added Sugar Limitations ⓘ

Not applicable.

Vendors

US Foods 🇺🇸

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