

Greek Salad With Chicken - NSLP

General Information

Recipe #	Category	Source
2012157	Vegetables 	Local

Ingredients

Name	Quantity	+Quantity 2
Lettuce, cos or romaine, raw	9 lbs., 4 oz.	
Tomatoes, red, ripe, raw, year round average	6 lbs., 10 oz.	
Cucumber, with peel, raw	2 lbs., 6 oz.	
Onions, Red, Diced, 3/8", Fresh, 2/5#, Cross Valley Farms, 536914	2 lbs., 8 oz.	
Peppers, sweet, green, raw	2 lbs., 10 oz.	
Chicken patty, frozen, cooked	50 patty	
Olives, ripe, canned (small-extra large)	2 lbs., 12 oz.	
Cheese, mozzarella, nonfat	4 lbs.	



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 1.5 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
1.5 Cup	50.00

Nutrition Facts

Serving Size 1.5 Cup (333 gm)

Amount Per Serving	% Daily Value*
Calories 291.512	
Total Fat 14.903 gm	22.928%
Saturated Fat 2.837 gm	14.185%
Trans Fat 0.000* gm	
Cholesterol 32.332 mg	10.777%
Sodium 783.044 mg	32.627%
Total Carbohydrate 18.999 gm	6.333%
Dietary Fiber 4.535 gm	18.139%
Total Sugars 4.814 gm	
Includes 0.000 gm of Added Sugars	
Protein 22.682 gm	45.364%
Vitamin A 446.800* mcg RAE	49.644%
Vitamin C 31.564* mg	52.607%
Vitamin D 0.180* mcg	0.9%
Calcium 421.606* mg	42.161%
Iron 3.367* mg	18.704%
Potassium 643.101 mg	13.683%
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	2 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
10-31-2025	10-31-2025

Dark Green	0.75 cups
Red/Orange	0.25 cups
Other Vegetables	0.25 cups

Added Sugar Limitations i

Not applicable.

Vendors

US Foods 

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