

Cajun Chicken Sandwich - NSLP

General Information

Recipe #	Category	Source
1974066	Lunch Entree 	Local

Ingredients

Name	Quantity	+ Quantity 2
Chicken Pulled, 65 Dark/35 White, Low Sodium, FC, 2M, 73/2.2oz, 10#, Tyson, 10460210928	6 lbs., 14 oz.	
Cheese, cream, low fat	4 lbs.	
Onions, Red, Diced, 3/8", Fresh, 2/5#, Cross Valley Farms, 536914	1 qt., 1 c. diced	
Peppers, sweet, red, raw	1 qt., 1 pt. chopped	
Spices, cumin seed	1 tbsp., 1 tsp. ground	
Spices, chili powder	1 tbsp., 1 tsp.	
Spices, garlic powder	2 tbsp.	
Salt, table	1 tsp.	
Spices, Italian Seasoning, 28oz, 1.75#, Monarch 207250	¼ c.	
Spices, paprika	1 tbsp., 1 tsp.	
Spices, pepper, black	1 tsp. ground	
Bun, Hamburger, White Wheat, 4in, 60/2oz, 7.5#, 2WG, Alpha Baking, 51535	50 bun	



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Serving Size	Yield
1/2 Cup	50.00

Nutrition Facts

Serving Size 1/2 Cup (189 gm)

Amount Per Serving	% Daily Value*
Calories 326.432	
Total Fat 11.924 gm	18.344%
Saturated Fat 4.767 gm	23.836%
Trans Fat 0.000* gm	
Cholesterol 67.857 mg	22.619%
Sodium 518.281 mg	21.595%
Total Carbohydrate 33.842 gm	11.281%
Dietary Fiber 2.778 gm	11.112%
Total Sugars 6.484 gm	
Includes 3.000 gm of Added Sugars	
Protein 21.164 gm	42.328%
Vitamin A 94.385* mcg RAE	10.487%
Vitamin C 22.858* mg	38.096%
Vitamin D 0.109* mcg	0.544%
Calcium 98.703* mg	9.87%
Iron 2.364* mg	13.133%
Potassium 528.143 mg	11.237%
Saturated Fat % of Calories	13.144 %
Added Sugar % of Calories	3.676 %

* 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

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Place chicken, cream cheese, diced onions, peppers, and spices in a 4 inch hotel pan and stir.
Cover with foil and place in a 350 degree F oven for 30 minutes.
2. Remove from oven and stir. Return to oven for an additional 10-15 minutes. Ensure the internal temperature reaches 165 degrees F. Hold hot for service.
3. To serve, place 4 ounces of chicken mixture on a warm bun.

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 frozen product from freezer 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.

[insert storage & handling instructions from ingredient file]. Place product in a single layer on a clean pan.

Preheat oven [insert oven type & oven temp from ingredient file].

Whole Grain-Rich

2 oz

Place in oven and bake [insert heating instructions from ingredient file].

Added Sugar Limitations

Not applicable.

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

09-15-2025

Created

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