

Spicy Asian Chicken Sandwich - CACFP

General Information

Recipe # 2031532	Category Lunch Entree 	Source Local
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Ingredients

Name	Quantity	Quantity + 2
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	7 ¾ oz.	
Cheese, cream, low fat	2 oz.	
Seasoning Mix, Ranch, Dry, Packet, 18/3.2oz, 3.6#, Hidden Valley, 21004	2 ¼ tsp. dry	
Peppers, sweet, red, raw	3 tbsps., 2 ⅝ tsp. chopped	
Onions, Red, Diced, 3/8", Fresh, 2/5#, Cross Valley Farms, 536914	3 tbsps., 2 ⅝ tsp. diced	
Sauce, Sriracha, 12/17oz, 12.75#, Huy Fong, MISC089	1 ½ tsp.	
Bun, Hamburger, White Wheat, 4in, 60/2oz, 7.5#, 2WG, Alpha Baking, 51535	3 bun	
Lettuce, cos or romaine, raw	¼ c., 1 tbsps., 1 ⅓ tsp. shredded	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. In a 4 inch hotel pan, or 12x20 inch pan, mix together the chicken, cream cheese, ranch seasoning, peppers, onions, and sriracha. Cover with foil and bake in a 350 degree oven for 30 minutes.
2. Remove from the oven and stir. Return to the oven and continue to cook for 10 minutes. Ensure that the internal temperature has reached 165 degrees F. Hold hot for service.
3. To serve, place 4 oz of chicken mixture on each bun and top with lettuce and cut in half.

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



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Serving Size 1/2 Sandwich	Yield 6.00
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Nutrition Facts

Serving Size 1/2 Sandwich (94 gm)

Amount Per Serving		
Calories		149.934
		% Daily Value*
Total Fat	4.278 gm	6.581%
Saturated Fat	1.345 gm	6.726%
Trans Fat	0.000* gm	
Cholesterol	26.498 mg	8.833%
Sodium	428.802 mg	17.867%
Total Carbohydrate	16.128 gm	5.376%
Dietary Fiber	1.341 gm	5.365%
Total Sugars	2.823 gm	
Includes 1.500 gm of Added Sugars		
Protein	12.099 gm	24.198%
Vitamin A	52.652* mcg RAE	5.85%
Vitamin C	7.874* mg	13.124%
Vitamin D	0.027* mcg	0.136%
Calcium	42.015* mg	4.201%
Iron	1.257* mg	6.983%
Potassium	318.390 mg	6.774%
Saturated Fat % of Calories		8.075 %
Added Sugar % of Calories		4.002 %

* 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

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.

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

01-06-2026

Created

12-10-2025

Grains

1 oz

Added Sugar Limitations

Not applicable.

Vendors

Alpha Baking Co. 

Hidden Valley Kitchens 

Huy Fong Foods 

Tyson Foods, Inc. 

US Foods 

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