

Spicy Asian Chicken Sandwich - NSLP

General Information

Recipe #	Category	Source
2031533	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	8 lbs.	
Cheese, cream, low fat	2 lbs.	
Seasoning Mix, Ranch, Dry, Packet, 18/3.2oz, 3.6#, Hidden Valley, 21004	¾ c. dry	
Peppers, sweet, red, raw	1 qt. chopped	
Onions, Red, Diced, 3/8", Fresh, 2/5#, Cross Valley Farms, 536914	1 qt. diced	
Sauce, Sriracha, 12/17oz, 12.75#, Huy Fong, MISC089	½ c.	
Bun, Hamburger, White Wheat, 4in, 60/2oz, 7.5#, 2WG, Alpha Baking, 51535	50 bun	
Lettuce, cos or romaine, raw	3 qt., 1 pt. 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.

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.



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Serving Size	Yield
1 Sandwich	50.00

Nutrition Facts

Serving Size 1 Sandwich (188 gm)		
Amount Per Serving		
Calories		299.867
		% Daily Value*
Total Fat	8.556 gm	13.163%
Saturated Fat	2.691 gm	13.453%
Trans Fat	0.000* gm	
Cholesterol	52.997 mg	17.666%
Sodium	857.603 mg	35.733%
Total Carbohydrate	32.255 gm	10.752%
Dietary Fiber	2.682 gm	10.729%
Total Sugars	5.645 gm	
Includes 3.000 gm of Added Sugars		
Protein	24.198 gm	48.395%
Vitamin A	105.303* mcg RAE	11.7%
Vitamin C	15.748* mg	26.247%
Vitamin D	0.054* mcg	0.272%
Calcium	84.030* mg	8.403%
Iron	2.514* mg	13.965%
Potassium	636.780 mg	13.549%
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	2 oz

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	Created
12-10-2025	12-10-2025

Grains

2 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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