

Recipe Name:	Chicken Salad
---------------------	---------------

Ingredients	Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Chicken	5 pounds	Sysco		
Mayonnaise	1 cup	Sysco		
Mustard	½ cup	Sysco		
Sweet pickle relish	1 cup	Sysco		
Celery(finely diced)	½ cup	Sysco		
Salt	½ tsp.	Sysco		
Pepper	½ tsp.	Sysco		

<p>Instructions</p> <p>Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.</p> <p><i>Include if applicable: Cooking details</i></p> <ul style="list-style-type: none"> a. pan type and size b. whether you line the pan with parchment paper c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan) d. whether you cover with parchment paper and foil e. oven temperatures, cooking times f. internal temperature checks <p><i>Include if applicable: Packaging information (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)</i></p> <p><i>Last step should be: Serve immediately OR store in refrigerator/warmer until serving</i></p> <p>1)In a mixing bowl combine the chicken, mayonnaise, celery, and mustard with salt & pepper mix until thoroughly combined.</p>

Yield:	50
Recipe #:	53