

Cafeteria Case Recipes

Developed With K12 Needs In Mind!



Halal Buffalo Chicken Salad

Servings: 100 | **Serving Size:** 6.81 oz + dressing

Meal Contribution: 2 1/4 M/MA, 1 GRN, 1/2c FRT & 1c VEG
(1/4c Legume, 1/2c Dark Green, 1/4 Other)

Featured Components

- Buffalo Ranch Fava Bean Crisps Cafeteria Case (#624812)
- Halal Popcorn Chicken, WG Breaded (#622635)

Ingredients

12 lb 8 oz	American Lettuce Blend (Romaine, Carrots, Red Cabbage)
5 lb	Fresh Celery, Untrimmed
1 lb 10 oz	Cheddar Cheese, Shredded
3 qt	Low-Fat Ranch Dressing
4 fl. oz	Hot Sauce
4 lb 11 oz	Zee Zees Bulk Buffalo Ranch Fava Bean Crisps (#624812)
18 lb 12 oz	Halal Popcorn Chicken, WG Breaded (#622635)

Cooking Instructions

- 1) Wash all produce and prepare celery by curling into ribbons with a peeler.
- 2) In a bowl, mix lettuce blend, celery ribbons, cheese & Zee Zees Buffalo Ranch Fava Bean Crisps. Cover mixture and chill at 41°F or below.
- 3) Combine low-fat ranch and hot sauce. Place the finished 1 fl. oz buffalo sauce in portioned cups with lids. Chill at 41°F or below.
- 4) Place Halal Popcorn Chicken three full-size 2-inch steam table pans and bake at 400°F for 40 minutes or until internal temperature reached 165°F.
- 5) Move Halal Chicken to the warmer until service.
- 6) For service, place 3.81 oz of salad mixture inside a clamshell. Add 12 pieces of Halal Popcorn Chicken to top of mixture and a side of buffalo ranch sauce.
- 7) Optional: Garnish with diced green onions or cilantro. Enjoy!

Please refer to your state agency guidance which may have additional requirements

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