Peach and Cherry Chantilly Chicken Salad Sandwich

Created by Chef Jefferey Clark, Victor School District, Victor, NY
**Peach and Cherry Chantilly Chicken Salad Sandwich**

**Entrees**

**Ingredients**
- Chicken, cooked, diced, frozen (6-2/3 lbs)
- Peaches, diced, frozen (3-1/3 lbs)
- Mangos, raw, diced (1-2/3 cups)
- Cherries, sweetened, thawed (5 cups)
- Celery, fresh, diced (5 cups)
- Onion, fresh, chopped (1-2/3 cups)
- Jalapeno peppers, raw (3-1/3 oz)
- Fresh basil, chopped (2 cups)
- Dill weed, dried (2 Tbsp + 1 tsp)
- Mayonnaise, light (2 cups)
- Yogurt, Greek, vanilla, fat-free (1 lb + 7-1/3 oz)
- Sour cream (1/2 cup + 2 Tbsp)
- Pepper, white (1/3 tsp)
- Salt (2/3 tsp)
- Mustard, dry (2/3 tsp)
- Lemon juice (1/3 cup)
- Rolls, 4” Whole Grain Kaiser sub roll (50 each)

**Recipe HACCP Process:** #2 Same Day Service

**Preparation**

1. To a chilled bowl combine chicken, peaches, mango, cherries, celery, onion, jalapeno peppers, basil and dill weed and mix together.
2. Hold at 41°F or below until ready to combine with sauce (CCP).
3. In a blender, add mayonnaise, yogurt, sour cream, pepper, salt and mustard. Blend on a low speed until smooth. Add lemon juice and increase speed to high for 10 seconds.
4. Chill sauce for at least 3 minutes at 41°F or less (CCP).
5. Add the sauce to the chicken mixture and toss to blend together. Hold at 41°F or less (CCP) until ready to serve.
6. Serve #12 scoop on Kaiser or pretzel sub roll.

**Serving:**
- 2 oz. meat/meat alternate; 1/4 cup fruit;
- 1/4 cup vegetable; 2 grain servings

**Yield:**
- 50 Servings

**Nutrients Per Serving**

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Calories</td>
<td>364 kcal</td>
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<tr>
<td>Total Fat</td>
<td>9.67 g</td>
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<tr>
<td>Saturated Fat</td>
<td>1.96 g</td>
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<tr>
<td>Cholesterol</td>
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<tr>
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<tr>
<td>Iron</td>
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