

# 1Hawaiian Chicken Salad100

Number of Servings: 100 (192.86 g per serving)

Amount	Measure	Ingredient
3 3/4	gal	Chicken, broiler/fryer, breast, w/o skin, rstd
2 1/2	qt	Celery, fresh, diced
1 1/8	cup	Spice, onion, minced, dehyd
1.00	Tbs	Spice, pepper, white
2 1/2	qt	Salad Dressing, Miracle Whip, light, super easy squeeze
5 1/4	qt	Pineapple, crushed, w/juice, cnd
5 1/4	qt	Grapes, fresh

## Nutrients per serving

Nutrition Facts	
Serving Size 1 cup or 2 level #8 scoops	
serving (193g)	
Servings Per Container	
Amount Per Serving	
<b>Calories 230</b>	<b>Calories from Fat 60</b>
% Daily Value*	
<b>Total Fat 6g</b>	<b>9%</b>
Saturated Fat 1g	<b>5%</b>
Trans Fat 0g	
<b>Cholesterol 80mg</b>	<b>27%</b>
<b>Sodium 300mg</b>	<b>13%</b>
<b>Total Carbohydrate 16g</b>	<b>5%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 13g	
<b>Protein 26g</b>	
Vitamin A 2%	• Vitamin C 15%
Calcium 2%	• Iron 6%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories 2,000 2,500
Total Fat	Less Than 65g 80g
Saturated Fat	Less Than 20g 25g
Cholesterol	Less Than 300mg 300 mg
Sodium	Less Than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

## Notes

- \*Chill pineapple, washed grapes and celery the day or more before.
- \* Dice cooked chicken into bite-sized pieces and measure to amount called for in recipe
- \* Do Not Drain crushed pineapple for this recipe
- \* Remove grapes from stems, wash and measure

Combine diced chicken other ingredients until well mixed. Return to refrigerator until serving time.

Potentially Hazardous Food: Food Safety Standards: Hold food for service at an internal temperature at or below 40 degrees F.

1 serving = 1 cup or 2 #8 scoops/serving

1 serving = protein plus 1 serving fruit/veg

1 serving = 18 grams carbohydrate = 1 carb serv