

Beyond Chicken Salad

ADAPTED FROM BEYOND MEAT DATABASE
HEALTHY, DELICIOUS, MEAT-FREE RECIPE FOR K-12 SCHOOLS



THE HUMANE SOCIETY
OF THE UNITED STATES

Process # 2 – Same Day Service

YIELD:

50 Servings

100 Servings

| Ingredients | Weight | Measure | Weight | Measure |
|--|--------------|-----------|----------------|------------------|
| Chicken-Free Strips, similar to Beyond Meat, thawed | 9 lbs. 6 oz. | | 18 lbs. 12 oz. | |
| Celery, chopped | 1 lb. 4 oz. | | 2 lbs. 8 oz. | |
| Onions, chopped | 1 lb. 4 oz. | | 2 lb. 8 oz. | |
| Relish, undrained | 1 lb. | | 2 lbs. | |
| Pepper | | 2 tsp. | | 1 Tbsp. + 1 tsp. |
| Dry mustard | | 1 ½ Tbsp. | | 3 Tbsp. |
| Mayonnaise, egg free, similar to Hampton Creek Just Mayo | 1 lb. 10 oz. | | 3 lbs. 4 oz. | |

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

HACCP – Standard Operating Procedure- Wash all produce before starting this recipe.

Preparation

1. Chop chicken-free strips by hand or pulse in VCM.
2. Combine chopped chicken-free product, celery, onion, relish, pepper, dry mustard and egg-free mayonnaise.
2. Mix until well blended.
3. Cover and refrigerate immediately.

HACCP Critical Control Point: Hold at an internal temperature of 41°F or below.

Serving Information

Portion with 1 - #6 scoop (2/3 cup) on a sandwich or salad.

Each portion of Beyond Chicken Salad provides 2 ounce meat/ meat alternate.

Nutrition Information * From USDA Nutrient Database

Calories: 325 Total Fat: 16g Saturated Fat: 3g Carbohydrate: 14g (3g Fiber) Protein: 22g Sodium: 554mg