

Sriracha Beyond Chicken Salad



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

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 lbs. 8 oz.	
Relish, undrained	1 lb.		2 lb.	
Pepper		2 tsp		1 Tbsp. + 1 tsp
Dry mustard		1 ½ Tbsp.		3 Tbsp.
Mayonnaise, egg free, similar to Hampton Creek® Mayo	1 lb. 10 oz.		3 lbs. 4 oz.	
Sriracha or buffalo wing sauce		1 ½ cup		3 Cups

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 product 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: 331 Total Fat: 16g Saturated Fat: 3g Carbohydrate: 15g (3g Fiber) Protein: 22g Sodium: 634mg