



RC Product Code: 54486

# Chimichurri Chicken Sandwich

with Premium Artisan Whole Grain Breaded Chicken Breast Patties, CN Labeled, Fully Cooked

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**Serving Size:** 1 sandwich  
**Yield:** 100 servings  
**Contribution:** 2 oz meat/meat alternate, 2.5 oz grain

## Nutritional information for 1 sandwich

<b>Portion</b>	1 sandwich	<b>Cholesterol (mg)</b>	51
<b>Calories</b>	471	<b>Sodium (mg)</b>	489
<b>Total Fat (g)</b>	24.5	<b>Total Carbohydrates (g)</b>	35
<b>Saturated Fat (g)</b>	3	<b>Sugar (g)</b>	3
<b>Trans Fat (g)</b>	0	<b>Protein (g)</b>	23

## Ingredients

## Amount

## Instructions

Premium Artisan Whole Grain Breaded Chicken Breast Patties, CN Labeled, Fully Cooked

30 lbs

Prepare Chimichurri sauce according to recipe.

WG Hamburger Buns

9 dozen

Place Chicken patties on sheet pan. Heat in 350° F convection oven for 14-16 minutes or until product reaches an internal temperature of 165° F.

Chimichurri Sauce  
(See Recipe Below)

1 gal

Place heated chicken patty on bottom portion of bun, top with 1Tbsp Chimichurri Sauce, cover with top half of bun and serve.

## Chimichurri Sauce

## Amount

## Yield 1 gallon

Olive Oil

3 pts + 1/4 cup

Red Wine Vinegar

1 1/2 cups

Parsley (Finely Chopped)

3 pts + 1/4 cup

Garlic (Minced)

1/2 cup

Small Red Chilies (Deseeded and Finely Chopped)

25 each

Whisk olive oil and red wine vinegar together. Add garlic, red chilies, oregano, salt and pepper. Stir. Fold in finely chopped parsley. Cover and let stand under refrigeration for at least 1 hour.

Dried Oregano

3 tbsp

Coarse Salt

4 tbsp

Ground Black Pepper

2 tbsp

It is recommended that any recipe be put through your own nutrition assessment before making the determination as to whether or not it fits into your school's menu plan.

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