



Chicken Salad with Apples, Cranberries & Walnuts

A quick, cold chicken salad utilizing USDA chicken, seasonal apples and regional cranberries!

Author: Adapted from thespruce.com

Recipe type: Cold Protein- HACCP Process 1

Prep time: 90 mins. Total time: 1 hour 30 mins.

Serves: 100 $\frac{2}{3}$ cup

USDA Meal Components: 1 $\frac{1}{2}$ oz Protein, $\frac{1}{4}$ c fruit, $\frac{1}{4}$ cup other vegetable

Cooking and Prep Level: Basic.

Ingredients

- 9 lbs 8 oz USDA Chicken Pieces pulled or chopped
- 8 lbs Celery, chopped
- 2 lbs Red Onion, minced
- 8 lbs 8 oz Apples, cored, chopped w/ skins on
- 1 lbs 8 oz Cranberries, dried or Craisins
- 1 lbs 8 oz Walnuts, finely chopped (optional)
- 1 lb 12 oz (3 $\frac{1}{2}$ cups) Mayonnaise, low fat
- 1 lb Yogurt, vanilla low fat
- $\frac{1}{2}$ cup Lemon Juice, fresh
- 2 tsp Black Pepper
- 1 tsp Salt



Instructions

1. CCP: Defrost chicken under refrigeration at 41°F for no more than 24 hours.
2. Chop all veggies and apples.
3. Combine chopped apples with lemon juice, toss to coat.
4. Drain chicken thoroughly and pat dry.
5. Drain juice from apples, reserving for dressing. In a large bowl whisk mayo or salad dressing, yogurt and lemon juice from apples. Add salt and pepper. Taste for seasonings.
6. In a large tote, combine chicken, apples with lemon juice, cranberries, celery and onions.
7. Fold in dressing.
8. Add walnut pieces.
9. Spread salad into shallow hotel pans (12 x 20 x 2 $\frac{1}{2}$) to a depth of 2" or less. For 50 servings, use one pan. For 100, use two pans.
10. CCP: Cool to 41°F or lower within four hours.
11. Portion with #6 scoop $\frac{2}{3}$ cup
12. CCP: Hold at a minimum of 41°F during service.

Think of your food regionally...

Did you know Wisconsin is #1 in cranberry production in the nation, supplying the market with 56% of all U.S. cranberries? Michigan is #3 in apple production in the nation. They are #1 in the country for slicing fresh apples. Illinois produces apples, too! There is a map tool for locating apple producers in Illinois at: orangepippin.com