

The Culinary Institute of America

Recipe: 000114 HFHKChickenFlorentineFlatbread

Recipe Source: Jonathan Dickl
 Recipe Group: ENTREES

Recipe HACCP Process:

Alternate Recipe Name:
 Number of Portions: 24
 Size of Portion: Flatbread

R000112 HFHK Spinach Maria.....	24 (1/2 cup)	1. Make HFHK Spinach Maria according to full scratch recipe.
118477 Garlic Buttermist Food Spray and Pan Release..... 902448 Whole Grain Rich 2 oz EQ Flatbread (Rich's).....	1 TSP 24 EACH	2. Spray sheet pans with garlic butter spray. 3. Place thawed flatbread on sprayed sheet pans. Add #16 scoop (1/8 cup) of heated HFHK Spinach Maria on top of flatbread and spread evenly.
050428 CHICKEN, FAJITA STRIPS, DARK MEAT, COOKED, IQ....	3 LB	4. Dice thawed, cooked chicken fajita into 1/4-inch by 1/4-inch pieces and sprinkle evenly across the top of the Spinach Maria.
001028 CHEESE,MOZZARELLA,PART SKIM MILK.....	1 LB + 8 OZ	5. Sprinkle 1 ounce (by weight) of shredded mozzarella over top of chicken. Cook at 350°F until heated. Place in warmer prior to service.
011959 ARUGULA,RAW..... 051437 TOMATOES, DICED, NO SALT ADDED.....	3 QT 3 CUP	6. Top flatbread with 1/2 cup spring mix/arugula, 1/8 cup diced tomatoes immediately before serving to customer or placing on self-service serving line. 7. Make Balsamic Glaze by reducing balsamic vinegar until thickened. Drizzle approximately 1 tsp Balsamic Glaze over top of spring mix/arugula and diced tomatoes.

***Nutrients are based upon 1 Portion Size (Flatbread)**

Calories	481 kcal	Cholesterol	88.48 mg	Protein	34.02 g	Calcium	*633.63* mg	40.11%	Calories from Total Fat
Total Fat	21.44 g	Sodium	1056.26 mg	Vitamin A	*1045.50* RE	Iron	*3.43* mg	18.10%	Calories from Saturated Fat
Saturated Fat	9.67 g	Carbohydrates	39.71 g	Vitamin A	*14272.14* IU	Water ¹	*190.02* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	7.22 g	Vitamin C	*20.74* mg	Ash ¹	*3.89* g	33.03%	Calories from Carbohydrates
								28.30%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
 * - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	3 oz		Y - Milk	N - Egg	
Grain.....	2 oz		Y - Wheat	N - Peanut	
Fruit.....	cup			N - Tree Nut	
Vegetable.....	0.5 cup			N - Fish	
Milk.....	cup			N - Shellfish	
Moisture & Fat Change				N - Soy	
Moisture Change.	0%				
Fat Change.....	0%				
Type of Fat.....					

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
R	000112	HFHK Spinach Maria			
I	118477	Garlic Buttermist Food Spray and Pan Release			
I	050428	CHICKEN, FAJITA STRIPS, DARK MEAT, COO			
I	001028	CHEESE,MOZZARELLA,PART SKIM MILK			
I	011959	ARUGULA,RAW			
I	051437	TOMATOES, DICED, NO SALT ADDED			
I	902448	Whole Grain Rich 2 oz EQ Flatbread (Rich's)			

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