



Buffalo Chicken Parfait



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Main Dish

Recipe HACCP Process: #2 Same Day Service

Ingredients	25 Servings Measure	Directions
Yogurt, plain, fat-free	3 qt. + 4 oz.	<ol style="list-style-type: none"> Mix yogurt with all spices. Set aside. Mix cooked chicken with hot sauce. Stir until evenly coated. Set aside Clean celery. Remove tops and cut into 6 inch sticks. Using an 8-9 oz. clear cup, layer: ½ cup ranch flavored yogurt 1 oz. chicken mixture 1 oz. Cheddar cheese Place 4 celery sticks into cups
Onion powder	2 Tbsp.	
Garlic, granulated	¼ oz.	
Pepper, black, ground	½ tsp.	
Chives, freeze-dried	1 tsp.	
Parsley, dried	1 Tbsp.	
Chicken, diced, cooked	2 lbs. + 4 oz.	
Hot sauce	2 oz.	
Celery, raw	4-½ lb.	
Cheese, Cheddar, shredded	2 lbs. + 4 oz.	

Notes:

Serving: 1 serving provides 3 oz. meat/meat alternate and ½ cup vegetable.

Yield: 25 servings

Nutrients Per Serving

Calories	250 kcal	Saturated Fat	6 g	Iron	4% DV
Protein	27 g	Cholesterol	60 mg	Calcium	30% DV
Carbohydrates	14 g	Vitamin A	2% DV	Sodium	560 mg
Total Fat	11 g	Vitamin C	15% DV	Dietary Fiber	1 g