



BANH MI SANDWICH

Korean BBQ Chicken stuffed inside a soft whole grain roll and topped with a crunchy Asian inspired slaw including cabbage, carrots, red onions, cilantro, red bell peppers, green onions, and a refreshing citrus-sesame dressing.

SERVINGS: 10 sandwiches (servings)

Ingredients	Amount	Amount
	<u>(1 serving)</u>	<u>(10 servings)</u>
Tyson Wei Café® Spicy Korean BBQ Chicken (cooked to manufactures specifications) #10749-928	3/8 C (approx. 3.1 oz.)	2 lbs. (approx. 31 oz.)
Whole Grain Roll, 8 inches	1 ea.	10 ea.
Sriracha mayo, see sub recipe	2 Tbsp. (approx. 0.86	1 C (approx. 8.68 oz.)
Baby Spinach, raw, washed	3/4 C (approx. 1.48 oz.)	2 C (approx. 14.8 oz.)
Crispy Asian Slaw, see sub recipe	3/8 C (approx. 3 oz.)	4 C (30 oz.)

DIRECTIONS:

1. Split the roll and place prepared sriracha mayo on the top and bottom of the inside of the roll.
2. Lay the baby spinach on top of the sauce followed by the crispy Asian slaw.
3. Finish the sandwich by topping the Korean BBQ Dark Meat Strips with sauce.
4. The ratio for a full serving is:

1 each – roll

2 Tbsp. – Sriracha Mayo

3/4 cup – Spinach

3.8 cup (1/4 cup + 2 Tbsp.) – crunchy Asian slaw

3.1 ounces – Spicy Korean BBQ Chicken

TYSON® PRODUCTS USED:

CRUNCHY ASIAN SLAW

Sub-Recipe

Yield: 30 oz. or 4 C

Ingredients	Amount <u>(10 servings)</u>
Red Cabbage, thin sliced	1 ½ C (approx. 0.50 head.)
Red Onion, thin sliced	1 ½ C (approx. 0.50 ea.)
Carrots, shredded	1 C (approx. 2 ea.)
Green Onions, sliced thinly on bias	3 Tbsp. (approx. 2 ½ stalks.)
Red Pepper, thin sliced (de-seeded)	1 C (approx. 1 ½ ea.)
Napa cabbage, thin sliced	1 ½ C (approx. 0.54 head.)

DIRECTIONS:

1. Toss all ingredients and reserve and chill.

CITRUS DRESSING

Sub-Recipe

Yield: 7 ounces or ¾ cups

Ingredients	Amount <u>(10 servings)</u>
Ginger Puree, (commercially available)	½ Tbsp. (approx. 0.45 oz.)
Orange Juice	3 ¼ Tbsp. (approx. 1.95 oz.)
Lime Juice	2 ¼ Tbsp. (approx. 1.1 oz.)
Honey	1 ¼ Tbsp. (approx. 0.75 oz.)
Chinese Hot Mustard	1 ¼ Tbsp. (approx. 1 oz.)
Rice Wine Vinegar	4 ¼ Tbsp. (approx. 1.95 oz.)

DIRECTIONS:

1. Whisk all ingredients together and reserve and chill.

SRIRACHA MAYO

Sub-Recipe

Yield: 8.68 oz. or 1 C

Ingredients	Amount
	<u>(10 servings)</u>
Cilantro, leaves	1 tsp (approx. 0.2 oz.)
Mayo, light	1 C (approx. 8.68 oz.)
Sriracha	1 Tbsp. (approx. 0.66 oz.)
Honey	1 Tbsp. (approx. 0.53 oz.)

DIRECTIONS:

1. Blend all ingredients and reserve, chill.

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CN Portion	2.48 oz. ckn & .62 oz. sauce
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	150
Total Fat (g)	6.00
Saturated Fat (g)	1.50
Sodium (mg)	460
Carbs (g)	10
Protein (g)	14

