



## Grilled Thai Chicken Sandwich

Grilled chicken breast filet served on a whole grain bun with a spicy sriracha-lime sauce, sweet chili marinated cucumbers, spring lettuce mix and fresh cilantro.

*Servings: 10 Chicken Sandwiches (1 per serving)*

Ingredients	Amount	Amount
Tyson® 100% All Natural* #3731-928		10 ea.
Whole Grain Hamburger Buns, 3.5" diameter		10 ea.
Spicy Sriracha-Lime Sauce (see sub-recipe)	6 oz.	10 Tbsp.
Spring Lettuce Mix	3 oz.	5 C
Cilantro Leaves, fresh, roughly chopped	0.75 oz.	? C
Sweet Chili Marinated Cucumbers (see sub-recipe)	8 oz.	1 ¼ C

### DIRECTIONS:

1. Prepare the Sweet Chili Marinated Cucumbers the day prior to serving the chicken sandwich by following the provided sub-recipe.
2. Combine the spring lettuce mix and chopped cilantro in a mixing bowl and gently toss together until thoroughly combined. Hold the lettuce & cilantro blend covered under refrigeration at 38°F until ready to use.
3. To build the chicken sandwiches evenly spread 1-tablespoon of the prepared Spicy Sriracha-Lime Sauce on the cut side of each top bun halve. Next top each bottom bun halve with 1 thawed chicken pattie. Top the chicken with a ½-cup of the spring lettuce mix & cilantro blend, and then top that with 2-tablespoons of the prepared Sweet Chili Marinated Cucumbers. Close the sandwiches with the top bun halves with spicy sauce and serve immediately. One Grilled Thai Chicken Sandwich per serving.

### **TYSON® PRODUCTS USED:**

#3731-928, Tyson® 100% All Natural\*

## Sweet Chili Marinated Cucumbers

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Yield: 1¼-cups (approximately 8 oz.)

Ingredients	Amount	Amount
Cucumbers, fresh, cut into ½" wide half-moons	9.15 oz.	1½ C
Cider Vinegar	2.25 oz.	¼ C
Sweet Chili Sauce	2 oz.	3½ Tbsp.
Granulated Garlic		½ tsp

**DIRECTIONS:**

1. Combine all the ingredients in a mixing bowl and mix together until thoroughly combined. Hold the marinated cucumbers covered overnight under refrigeration at 38°F.
2. The following day thoroughly drain the marinated cucumbers, discarding the excess liquid. Hold the prepared Sweet Chili Marinated Cucumbers covered under refrigeration at 38°F until ready to use.

## Spicy Sriracha-Lime Sauce

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Yield: 10-tablespoons (approximately 5.95-ounces)

Ingredients	Amount	Amount
Mayonnaise, light	4.20 oz.	½ C
Sriracha Hot Sauce	1 oz.	1½ Tbsp.
Lime Juice, bottled	0.75 oz.	1 ½ Tbsp.
Granulated Garlic		½ tsp
Crushed Red Pepper Flakes		½ tsp

**DIRECTIONS:**

1. Combine all the ingredients in a mixing bowl and whisk together until thoroughly combined. Hold the prepared Spicy Sriracha-Lime Sauce covered under refrigeration at 38°F for a minimum of 60-minutes to allow the flavors to fully develop and blossom.

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CN Portion	1 piece
M/MA (oz)	2.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	270

Total Fat (g)	16.00
Saturated Fat (g)	4.00
Sodium (mg)	510
Carbs (g)	12
Protein (g)	18

