



Balsamic Grilled Pesto Chicken Hoagie

Balsamic-garlic glazed grilled chicken strips in a whole grain hoagie roll with a spinach-basil pesto spread, shredded iceberg lettuce and sliced garlic seasoned tomatoes.

Servings: 10 chicken hoagies (1 per serving)

Ingredients	Amount	Amount
Tyson® Grilled Breast Strips #38350-928	28.50 oz.	8 C
Balsamic Vinaigrette, Low-fat, Non-separating	2 oz.	¼ C
Balsamic Vinegar	2 oz.	¼ C
Granulated Garlic		2 tsp
Whole Grain Hoagie Rolls, split, 5.5" long		10 ea.
Creamy Spinach-Basil Pesto Spread (see sub-recipe)	11 oz.	1 ¼ C
Iceberg Lettuce, Fresh, Finely Shredded	7.50 oz.	2 ½ C
Garlic Seasoned Tomatoes (see sub-recipe)		10 slices ea.

DIRECTIONS:

1. Mix the balsamic vinaigrette, balsamic vinegar and granulated garlic in a mixing bowl. Add the frozen breast strips to the bowl of balsamic glaze and toss together. Transfer glazed chicken strips to a sheet pan lined with parchment paper with cooking spray.
2. Heat the glazed chicken strips uncovered in a preheated 350°F convection oven for 12-16 minutes, or until the minimum internal temperature reaches 165°F.
3. Split whole grain hoagie rolls and lightly toast the rolls in a preheated 350°F convection oven.
4. To build the chicken sandwiches evenly spread 1-tablespoon of the prepared creamy spinach-basil pesto spread on the cut side of both the top and bottom toasted roll halves. Next top each bottom bun with ½-cup of the heated balsamic-garlic glazed chicken strips, and then top the chicken with ¼-cup of shredded iceberg lettuce and 1-slice of the prepared garlic seasoned tomatoes and close. One Balsamic Grilled Pesto Chicken Sandwich per serving.

TYSON® PRODUCTS USED:

#38350-928: Tyson® Grilled Breast Strips

Creamy Spinach-Basil Pesto Spread

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Yield: 1¼-cups (approximately 11-ounces)

Ingredients	Amount	Amount
Basil Pesto, Commercially Prepared	3.65 oz.	6? Tbsp.
Frozen Chopped Spinach, Thawed, Drained Thoroughly	3.80 oz.	13? Tbsp.
Mayonnaise, Light	3.50 oz.	6? Tbsp.
Lemon Juice, Bottled	0.75 oz.	5 tsp
Garlic Powder		1 tsp
Ground Black Pepper		¾ tsp

DIRECTIONS:

1. Combine all of the ingredients in a food processor and process until the spread is pureed and smooth. Hold the prepared pesto spread covered under refrigeration at 38°F until ready to use.

Garlic Seasoned Tomatoes

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Yield: 10-slices each

Ingredients	Amount
Red Tomatoes, Fresh, sliced ¼" thick	10 slices ea.
Garlic Powder	5 tsp

DIRECTIONS:

1. Evenly sprinkle ½-teaspoon of garlic powder (¼-tsp per side) on each slice of tomato. Hold the garlic seasoned tomatoes covered in a food safe container under refrigeration at 38°F. Allow the tomatoes to marinate for a minimum of 30-minutes prior to using.

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CN Portion	1 piece
M/MA (oz)	2.50
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	120
Total Fat (g)	2.50
Saturated Fat (g)	0.50
Sodium (mg)	320
Carbs (g)	1

