



Buffalo Grilled Chicken Sandwich

Buffalo glazed grilled chicken strips layered on a whole grain sub roll and topped with a fresh salad of romaine lettuce, fajita roasted onions 'n peppers and fresh diced tomatoes.

Servings: 10 chicken sandwiches (1 per serving)

Ingredients	Amount	Amount
Whole Grain Sub Rolls, split, 5.5" long		10 ea.
Tyson Red Label® NAE FC Grilled Breast Filets, 3 oz.#38350-928	30 oz.	10 ea.
Buffalo Wing Sauce	8 oz.	1 C
Romaine Salad (see sub-recipe)	9.50 oz.	5 C

DIRECTIONS:

1. Combine the frozen chicken strips and buffalo wing sauce in a mixing bowl and toss together until the chicken is evenly coated in sauce. Arrange the buffalo glazed chicken strips on a sheet pan lined with parchment paper that has been coated in non-stick cooking spray.
2. Bake the pan of glazed chicken uncovered in a preheated 350°F convection oven for 14-18 minutes, or until the minimum internal temperature reaches 165°F and the buffalo wing sauce has set on the chicken.
3. To build the chicken sandwiches evenly arrange ½-cup of the heated glazed chicken strips on the cut side of each bottom sub roll halve. Top the chicken with ½-cup each of the romaine salad. Close the sandwiches with the top half of each sub roll and serve. If not serving immediately hold the built sandwiches loosely covered in a hot box at 145°F until ready to serve. One Buffalo Grilled Chicken Sandwich per serving.

TYSON® PRODUCTS USED:

#38350-928, Tyson Red Label® NAE FC Grilled Breast Filets with Grill Marks, 3 oz.

Romaine Salad

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Yield: 5-cups (approximately 9.50-ounces)

Ingredients	Amount	Amount
Romaine Lettuce Leaves, chopped	4.85 oz.	5 C
Fajita Onions & Peppers, IQF	5.90 oz.	1½ C
Tomatoes, fresh, cut into ¼” dice	2.40 oz.	? C

DIRECTIONS:

1. Arrange the IQF onions and peppers on a sheet pan lined with parchment paper that has been lightly coated in non-stick cooking spray. Roast the pan of onions and peppers uncovered in a preheated 350°F convection oven for 14-18 minutes, or until the vegetables are lightly browned. Cool the roasted onions and peppers completely under refrigeration at 38°F before proceeding.
2. Once the onions and peppers are cold combine them in a mixing bowl with the rest of the ingredients and gently toss together until the ingredients are evenly dispersed. Hold the prepared romaine salad covered under refrigeration at 38°F until ready to use.

Sku Number: 38350-928

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
Protein (g)	22

