



Spicy Italian Chicken Sandwich

Olive oil grilled chicken breast filet layered on toasted whole-grain french bread with mozzarella 'n parmesan cheeses, spicy italian pickled veggies and oven dried tomatoes.

Servings: 10

| Ingredients | Amount |
|--------------------------------------------------|---------------|
| French Bread, Whole-Grain (approx. 2-ounces ea.) | 10 ea. |
| Oven Dried Tomatoes (see recipe) | 20 pcs |
| Olive Oil Chicken Filets (see recipe) | 10 ea. |
| Spicy Italian Pickled Veggies (see recipe) | 5 oz. |

DIRECTIONS:

1. Slice the French bread pieces in half to yield a top and bottom piece. Arrange the cut French bread on a sheet pan lined with baking paper and lightly toast in a preheated 350°F convection oven for 2 – 3 minutes.
2. To build the sandwiches arrange 2-pieces each of the oven dried tomatoes on each bottom half of the French bread. Top the tomatoes with 1- each of the olive oil chicken filets, and then top the chicken with 0.5-ounce each of the spicy Italian pickled veggies. Close the sandwiches by placing the top half of the French bread atop each built sandwich and serve.

TYSON® PRODUCTS USED:

#38350-928, Tyson® Red Label™ Select Cut Unbreaded Grilled Chicken Breast Filets, FC, 3-oz.

Oven Dried Tomatoes

Spicy Italian Chicken Sandwich

Yield: 20 pieces

| Ingredients | Amount |
|----------------------------------------------------|---------------|
| Roma Tomatoes, Fresh, Washed, Quartered Lengthwise | 5 ea. |

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| Vegetable Oil | 0.25 oz. |
| Italian Herb Seasoning, Dried | ½ tsp |
| Granulated Garlic | ¼ tsp |
| Crushed Red Pepper Flakes | ? tsp |

DIRECTIONS:

1. Prepare the tomatoes, place in a mixing bowl and combine with the remaining ingredients until the tomatoes are evenly coated in oil and seasonings. Arrange the seasoned tomatoes on a sheet pan that has been lined with a wire rack lightly coated with non-stick cooking spray.
2. Bake the tomatoes in a preheated 275°F conventional oven for 3.5 – 4 hours, or until the tomatoes are dried and the edges are just beginning to brown. Remove from the oven and cool in the refrigerator to a minimum internal temperature of 40°F. Transfer the tomatoes to a food-safe container, cover and hold under refrigeration until ready to use.

Olive Oil Chicken Filets

Spicy Italian Chicken Sandwich

Yield: 10 chicken filets

| Ingredients | Amount |
|--------------------------------------------------|---------------|
| Grilled Chicken Breast Filets #38350-928, Thawed | 10 ea. |
| Olive Oil | 0.50 oz. |
| Black Pepper, Ground | ? tsp |
| Crushed Red Pepper Flakes | ? tsp |
| Italian Cheese Blend (see recipe) | 3 oz. |

DIRECTIONS:

1. Arrange the thawed chicken breast filets on a sheet pan lined with baking paper. Evenly brush the tops of each filet with the 0.5-ounce of the olive oil, and then evenly seasoning the tops of the filets with the ?-teaspoon each of the ground black pepper and crushed red pepper flakes.
2. Cover the sheet pan of seasoned chicken filets tightly with aluminum foil and heat in a preheated 350°F convection oven for 8 – 12 minutes, or until the minimum internal temperature of the chicken reaches 135°F.
3. Remove from the oven, uncover the sheet pan and then top each heated chicken filet with 0.3-ounce each of the Italian cheese blend. Loosely cover the sheet pan and hold in a hot holding unit until ready to use.

Italian Cheese Blend

Spicy Italian Chicken Sandwich

Yield: approximately 3 ounces

| Ingredients | Amount |
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|----------------------------------------|----------|
| Mozzarella Cheese, Part-Skim, Shredded | 2.25 oz. |
| Parmesan Cheese, Shredded | 0.75 oz. |

DIRECTIONS:

1. Combine all of the ingredients in a mixing bowl until thoroughly combined. Transfer the cheese blend to a food-safe container, cover and hold under refrigeration until ready to use.

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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 |
| Protein (g) | 22 |

