



## **Bahn Mi Chicken Sandwich**

Hoisin-ginger glazed pulled chicken stuffed inside a soft whole grain roll and topped with a crunchy Asian inspired slaw including cabbage, carrots, red onions, cilantro, red peppers, scallions and a refreshing citrus-sesame dressing.

*Servings: 10 Bahn Mi Sandwiches (1 per serving)*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Hoisin-Ginger Chicken (see sub-recipe)	44 oz.	8 ¼ C
Whole Grain Hoagie Roll		10 ea.
Asian Slaw (see sub-recipe)	14.5 oz.	2 C

### **DIRECTIONS:**

1. Just before service combine the ingredients for the Asian Slaw. See the provided sub-recipe for exact instructions.
2. Place a fresh Whole grain roll that has been sliced on a clean work surface, and place one-6 oz. spoodle of the prepared Hoisin-Ginger Chicken into the bun, spreading the chicken out to evenly cover the bun.
3. Top the chicken with one-4 oz. spoodle (approx. 1 ¼-oz.) of the prepared Asian Slaw.
4. Close each built sandwich and serve immediately. One Bahn Mi Chicken Sandwich per serving.

## **TYSON<sup>®</sup> PRODUCTS USED:**

*#46021-928, FC 100% All Natural\*, Low Sodium Pulled Reverse Blend 65/35 Dark/White Meat*

## **Hoisin-Ginger Chicken**

Bahn Mi Chicken Sandwich

*Yield: 2 ¾ lbs. (approx. 8 ¼ Cups)*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>

Hoisin Sauce	3.75 oz.	3/8 C
Lite Soy Sauce	1 ½ fl. oz.	3 Tbsp.
Ginger Puree, commercially prepared	2.25 oz.	4.5 Tbsp.
Orange Juice	3 fl. oz.	6 Tbsp.
Lime Juice, bottled	1½ fl. oz.	3 Tbsp.
Tyson Pulled Chicken, Reverse Blend #46021-928	32 oz.	7 ½ C

**DIRECTIONS:**

1. Thaw the pulled chicken covered overnight under refrigeration at 38°F.
2. Into a large mixing bowl, add hoisin sauce, lite soy sauce, ginger puree and fruit juices and mix using a wire whisk until all ingredients are blended together evenly.
3. Add the thawed pulled chicken to the bowl of sauce and using clean, gloved hands mix until all the pulled chicken has a light coating of the sauce on it.
4. Transfer the seasoned pulled chicken to a 2” deep hotel pan and cover with aluminum foil.
5. Bake the seasoned chicken in a 350°F convection oven for 6-10 minutes or until the internal temperature of the chickens is 145°F. Hold covered in a hot box at 145°F until ready to use.

**Crunchy Asian Slaw**

Bahn Mi Chicken Sandwich

*Yield: 2 Cups (Approx. 14.5 oz.)*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Cabbage, shaved	6 oz.	2 ½ C
Carrot Matchsticks	3.6 oz.	1 C
Red onions, julienne approx. 1/18”	0.45 oz.	1/8 C
Red peppers, thin julienne 1/16”	1.3 oz.	¼ C
Cilantro Leaves, fresh, chopped	0.2 oz.	2 Tbsp.
Green Onion, fresh, thinly sliced	0.2 oz.	2 Tbsp.
Citrus-Sesame Dressing (see sub-recipe)	2.2 oz.	¼ C

**DIRECTIONS:**

1. Combine all cut vegetables together and store covered with plastic wrap under refrigeration at 38°F until ready to use.
2. Please DO NOT mix the vegetables with the prepared Citrus-Sesame Dressing until right before service.

## Citrus-Sesame Dressing

Bahn Mi Chicken Sandwich

*Yield: 1/4-cups (approximately 2.2-ounces)*

Ingredients	Amount	Amount
Asian Sesame Dressing, commercially prepared	2 fl. oz.	¼ C
Lime Juice, bottled	¼ oz.	½ Tbsp.
Orange Juice	1/5 oz.	1 ½ tsp

### DIRECTIONS:

1. In a medium mixing bowl combine all ingredients and stir with a wire whisk until all ingredients are fully incorporated.
2. Transfer to a small container and store covered under refrigeration at 38°F for a minimum of 60-minutes before using to allow the flavors to fully develop.

SKU Number: 46021-928

CN Portion	2.2 oz.
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	100
Total Fat (g)	4.00
Saturated Fat (g)	1.00
Sodium (mg)	90
Carbs (g)	1
Protein (g)	14

