



## **HONEY SRIRACHA CHICKEN PO`BOY**

Sweet & spicy glazed honey sriracha boneless wings loaded into a whole grain hoagie roll with creamy cilantro-lime mayo and topped with shredded iceberg lettuce, fresh-marinated cucumbers & carrots and toasted sesame seeds.

*Servings: 10 each (1 po' boy sandwich per serving)*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
	<b><u>(1 serving)</u></b>	<b><u>(10 servings)</u></b>
Fresh-Marinated Cucumbers & Carrots (see sub-recipe)	2 Tbsp. (approx. 0.65 oz.)	1 1/4 C. (approx. 6.75 oz.)
Cilantro-Lime Mayo (see sub-recipe)	2 Tbsp. (approx. 1.45 oz.)	1 1/4 C. (approx. 14.85 oz.)
Tyson® Honey Sriracha Boneless Wings #6147-928	5 ea.	50 ea. (approx. 43.50 oz.)
Whole Grain Hoagie Roll, 6" Long, Split	1 ea.	10 ea.
Iceberg Lettuce, Finely Shredded	1/3 C. (approx. 0.85 oz.)	3 1/3 C. (approx. 8.50 oz.)
Toasted White & Black Sesame Seed Blend, Commercially Prepared	1/4 tsp.	2 1/2 tsp.

### **DIRECTIONS:**

1. Prep the Marinated Cucumbers & Carrots and Cilantro-Lime Mayo by following the sub-recipe.
2. Arrange the frozen honey sriracha bnl wings in a single layer on a parchment lined sheet pan. Heat the pan of bnl wings uncovered in a preheated 375°F convection oven for 12-16 minutes or until the minimum internal temperature reaches 165°F.
3. Split hoagie rolls and arrange the following components into each hoagie roll, going from bottom to top: - Prepared Cilantro-Lime Mayo: 2-tablespoons (1.45-ounces) total, drizzled on both sides of each roll - Heated Honey Sriracha Bnl Wings: 5-each, down the middle of each roll - Shredded Iceberg Lettuce: 1/3-cup (0.85-ounce), evenly arranged atop the chicken - Prepared Marinated Cucumbers & Carrots: 2-tablespoons (0.65-ounce), evenly arranged atop the lettuce - Toasted white & black sesame seed blend: 1/4-teaspoon, sprinkled atop the lettuce & veggies

### **TYSON® PRODUCTS USED:**

#6147-928, Tyson® Wei Café™ Honey Sriracha Boneless Wings

## **FRESH-MARINATED CUCUMBERS & CARROTS**

Honey Sriracha Chicken Po`boy (sub-recipe)

*Yield: 1 1/4-cups (approximately 6.75 oz.)*

<b>Ingredients</b>	<b>Amount</b> <b><u>(10 servings)</u></b>
Cucumbers, halved, deseeded, cut into 1/8" wide half-moons	1 1/2 C. (approx. 5.65 oz.)
Carrot Matchsticks	1/2 C. (approx. 1.65 oz.)
Cider Vinegar	3/4 C. (approx. 6.90 oz.)
Granulated Sugar	1 3/4 tsp. (approx. 0.35 oz.)
Granulated Garlic	3/4 tsp.
Ground Dried Ginger	1/3 tsp.
Onion Powder	1/3 tsp.
Ground Black Pepper	1/8 tsp.

DIRECTIONS:

1. Combine all of the ingredients in a shallow, non-reactive container and mix together until thoroughly combined. Hold the vegetables in brine overnight (minimum of 8-hours) covered under refrigeration at 38°F.
2. The following day thoroughly drain the marinated cucumbers and carrots and discard the brine. Hold the prepared Fresh-Marinated Cucumbers & Carrots covered under refrigeration at 38°F until ready to serve.

**CILANTRO-LIME MAYO**

Honey Sriracha Chicken Po`boy (sub-recipe)

*Yield: 1 1/4-cups (approximately 14.85 oz.)*

<b>Ingredients</b>	<b>Amount</b> <b><u>(10 servings)</u></b>
Mayonnaise, Light	1 1/4 C. (approx. 12.50 oz.)
Cilantro Leaves, fresh	5/8 C. packed (approx. 0.90 oz.)
Lime Juice, Bottled	2 1/2 Tbsp. (approx. 1.25 oz.)
Soy Sauce, Light	1 1/4 tsp. (approx. 0.20 oz.)
Granulated Garlic	1/3 tsp.
Ground Black Pepper	1/8 tsp. + pinch

**DIRECTIONS:**

1. Combine all the ingredients in a food processor and process until completely pureed and smooth. Transfer the prepared mayo to a squeeze bottle for service. Hold the prepared Cilantro-Lime Mayo covered under refrigeration at 38°F until ready to use.

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CN Portion	6 pieces
M/MA (oz)	2.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	290
Total Fat (g)	13.00
Saturated Fat (g)	2.50
Sodium (mg)	370
Carbs (g)	22
Protein (g)	22

