



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)

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

DIRECTIONS:

1. Prepare the Fresh-Marinated Cucumbers & Carrots and Cilantro-Lime Mayo by following the provided 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. Hold the heated honey sriracha bnl wings uncovered in a hot box at 145°F until ready to serve.
3. Split hoagie rolls on their side so the hinge side is down, 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 Boneless Wings: 5-each, down the middle of each roll - Shredded Iceberg Lettuce: 1/3-cup (0.85-ounce), evenly arranged atop the chicken - Prepared Fresh-Marinated Cucumbers & Carrots: 2-tablespoons (0.65-ounce), evenly arranged atop the lettuce - Toasted white & black sesame seed blend: 1/4-teaspoon, evenly 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: 1/4-cups (approximately 6.75-ounces)

Ingredients	Amount
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: 11/4-cups (approximately 14.85-ounces)

Ingredients	Amount
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 of 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.

Sku Number: 6147-928

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

