



Sriracha Chicken Sandwich

Crispy chicken breast filet stacked on a whole grain bun with spicy sriracha mayo, shredded romaine lettuce and marinated cucumbers & carrots.

Servings: 10 Chicken Sandwiches (1 per serving)

Ingredients	Amount	
Tyson® WG Breaded Golden Crispy Whole Muscle Filets #70300-928		10 ea.
Whole Grain Hamburger bun, split, 4" diameter		10 ea.
Spicy Sriracha Mayo (see sub-recipe)	5.55 oz.	10 Tbsp.
Romaine Lettuce Leaves, finely shredded	4.50 oz.	2 ¼ C
Marinated Cucumbers & Carrots (see sub-recipe)	5.45 oz.	1? C

DIRECTIONS:

1. Arrange the frozen crispy filets in a single layer on a sheet pan lined with parchment paper. Cover the pan of chicken filets tightly with aluminum foil. Heat the pan of filets in a preheated 350°F convection oven for 14-18 mins or until the internal temperature reaches 165°F.
2. Combine the shredded romaine lettuce and the prepared Marinated Cucumbers & Carrots in a mixing bowl and gently toss together until thoroughly combined.
3. To build the chicken sandwiches evenly spread a ½-tablespoon of the prepared Spicy Sriracha Mayo on the cut side of both the top and bottom bun halves. Next arrange 1 heated chicken filet on each bottom bun with mayo. Top each chicken filet with ½-cup of the romaine lettuce and marinated vegetables blend. Close the sandwiches with the top half of each bun with mayo and serve immediately.
4. Alternatively, the sandwiches can be served with the condiments on the side. To do this build the sandwiches with just the heated chicken filets and hold them covered in a hot box at 145°F. Arrange ½-cup of the romaine lettuce and marinated vegetables blend into small paper boats. Next portion 1-tablespoon of the prepared Spicy Sriracha Mayo into 1-ounce portion cups. One Sriracha Chicken Sandwich, and if necessary, one condiment boat, per serving.

TYSON® PRODUCTS USED:

#70300-928, Tyson® Grilled Made with Whole Muscle Filet

Spicy Sriracha Mayo

Sriracha Chicken Sandwich

Yield: 10-tablespoons (approximately 5.55-ounces)

Ingredients	Amount	Amount
Mayonnaise, reduced-fat	4.20 oz.	½ C
Sriracha Hot Sauce	1 oz.	1? Tbsp.
Lemon Juice, bottled	0.35 oz.	2 tsp
Garlic Powder		? tsp
Crushed Red Pepper Flakes		½ tsp

DIRECTIONS:

1. Combine all of the ingredients in a mixing bowl and whisk together until thoroughly combined. Hold the prepared Spicy Sriracha Mayo covered under refrigeration at 38°F for a minimum of 30-minutes to allow the flavors to fully develop and blossom. Continue to hold covered under refrigeration at 38°F until ready to use.

Marinated Cucumbers & Carrots

Sriracha Chicken Sandwich

Yield: 1?-cups (approximately 5.45-ounces)

Ingredients	Amount	Amount
Cucumbers, fresh, deseeded, cut into ?" wide half moons	4.05 oz.	1 C
Carrot Matchsticks	1.85 oz.	? C
Distilled White Vinegar	3.10 oz.	? C
Granulated Sugar	0.30 oz.	2 tsp
Garlic Powder		½ tsp
Onion Powder		¼ tsp
Ground Black Pepper		? tsp

DIRECTIONS:

1. Combine all of the ingredients in a non-reactive bowl and mix together until thoroughly combined. Hold the dressed cucumbers and carrots covered overnight under refrigeration at 38°F.
2. The following day thoroughly drain the marinated vegetables, discarding the liquid. Hold the prepared Marinated Cucumbers & Carrots covered under refrigeration at 38°F until ready to use.

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CN Portion	1 piece
M/MA (oz)	2.00

Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	240
Total Fat (g)	11.00
Saturated Fat (g)	2.00
Sodium (mg)	480
Carbs (g)	14
Protein (g)	21

