



Grilled Santa Fe Chicken Sandwich

Juicy crispy chicken filet served on a whole grain bun with mild diced green chilies and a creamy southwest sauce.

Servings: 10 chicken sandwiches (1 per serving)

Ingredients	Am
Tyson® WG Breaded Golden Crispy MWWM Filets #70302-928	10 ea.
Whole Grain Hamburger Buns, 3.5" diameter	10 ea.
Creamy Southwest Sauce (see sub-recipe)	1? C
Diced Green Chilies, mild, canned, drained well	1? C

DIRECTIONS:

1. Arrange the frozen filets on a sheet pan lined with parchment paper and cover tightly with aluminum foil. Heat the filets in a preheated 350°F convection oven for 12-16 minutes, or until the minimum internal temperature reaches 165°F.
2. Arrange the hamburger buns on a sheet pan lined with parchment paper and lightly toast the buns in a preheated 350°F convection oven for 2-3 minutes.
3. To build the chicken sandwiches evenly spread 1½-tablespoons of the prepared creamy southwest sauce on the cut side of both the top and bottom bun halves (3-Tbsp total per sandwich). Evenly arrange 3-tablespoons of the drained diced green chilies on each top bun with sauce. Arrange 1-filet on each bottom bun with sauce. Close the sandwiches with the top half of each bun. Hold the built sandwiches loosely covered in a hot box at 145°F until ready to serve. One Grilled Santa Fe Chicken Sandwich per serving.

TYSON® PRODUCTS USED:

#70302-928, Tyson® WG Breaded Golden Crispy MWWM Filets

Creamy Southwest Sauce

Grilled Santa Fe Chicken Sandwich

Yield: approximately 1?-cups

Ingredients	Amount
Cream Cheese, light, softened	1 C

Mayonnaise, low-fat	½ C
Lime Juice, bottled	5 Tbsp.
Taco Seasoning, salt-free	3 Tbsp.

DIRECTIONS:

1. Combine all the ingredients in a mixing bowl and mix together until thoroughly combined.

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CN Portion	1 piece
M/MA (oz)	2.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	200
Total Fat (g)	9.00
Saturated Fat (g)	1.50
Sodium (mg)	290
Carbs (g)	9
Protein (g)	19

