



Chipotle-Honey BBQ Chicken Sandwich

Golden crispy breaded chicken patty served on a whole grain bun and topped with corn 'n cabbage slaw and a drizzle of chipotle-honey BBQ sauce.

Servings: 10 chicken sandwiches (1 per serving)

Ingredients	Amount	Amount
Tyson® Golden Crispy Chicken Patties #70304-928		10 ea.
Whole Grain Hamburger Buns, split, 4" diam.		10 ea.
Corn 'n Cabbage Slaw (see sub-recipe)	20 oz.	2 ½ C
Chipotle-Honey BBQ Sauce (see sub-recipe)	6 oz.	10 Tbsp.

DIRECTIONS:

- Place the whole grain hamburger buns in a hot box at 145°F for 30-60 minutes prior to using so they are soft and warm.
- While the hamburger buns are warming arrange the frozen golden crispy chicken patties in a single layer, without any overlapping, on a sheet pan lined with parchment paper. Heat the pan of chicken patties uncovered in a preheated 350°F convection oven for 8-12 minutes, or until they reach a minimum internal temperature of 165°F and the breading is crispy. Hold the heated patties uncovered in a hot box at 145°F until ready to serve.
- To build the chicken sandwiches arrange 1 heated chicken patty on the bottom half of each bun. Top each patty with 2-tablespoons of the corn 'n cabbage slaw, and then evenly drizzle ½-tablespoon of the chipotle-honey BBQ sauce atop the slaw. Close the sandwiches with the top half of each bun and serve. If not serving immediately hold the built sandwiches loosely covered in a hot box at 145°F until ready to serve. One Chipotle-Honey BBQ Chicken Sandwich per serving.

TYSON® PRODUCTS USED:

#70304-928, Tyson® Golden Crispy Whole Grain Chicken Pattie

Corn 'n Cabbage Slaw

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Yield: approx. 2½-cups (approx. 20 oz.)

Ingredients	Amount	Amount
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Cole Slaw Veggie Mix, commercially prepared, chopped	7.55 oz.	2? C
Corn Kernels, canned, drained and rinsed	3.20 oz.	½ C
Mayonnaise, low-fat	4 oz	½ C
Sour Cream, fat-free	2.40 oz.	¼ C
Cider Vinegar	2 oz.	¼ C
Cilantro Leaves, fresh, chopped	0.15 oz.	2 Tbsp.
Granulated Sugar	0.55 oz.	3? tsp
Yellow Onion, fresh, finely grated	0.25 oz.	2? tsp
Garlic Powder		? tsp
Ground Black Pepper		? tsp

DIRECTIONS:

1. Combine all the ingredients in a mixing bowl and gently toss together until they are evenly distributed and coated in dressing. Transfer the prepared corn 'n cabbage slaw to a food-safe container and hold covered at 38°F until ready to use. Allow the slaw to marinate for a minimum of 30-minutes and a maximum of 4-hours prior to using.

Chipotle-Honey BBQ Sauce

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Yield: 10-tablespoons (approx. 6 oz.)

Ingredients	Amount	Amount
BBQ Sauce	4.10 oz.	6? Tbsp.
Chipotle Peppers in Adobo Sauce, canned, pureed and then strained to remove the skins and seeds	1 oz.	2 Tbsp.
Honey	1.10 oz.	1? Tbsp.

DIRECTIONS:

1. Combine ALL the ingredients in a mixing bowl and whisk together until thoroughly combined. Hold the prepared chipotle-honey BBQ sauce covered under refrigeration at 38°F until ready to use.

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CN Portion	1 piece
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M/MA (oz)	2.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	270
Total Fat (g)	15.00
Saturated Fat (g)	2.50
Sodium (mg)	400
Carbs (g)	16
Protein (g)	16

