



## Crispy Chicken Katsu Sandwich

Whole grain golden crispy breaded chicken patty served on a whole grain bun and topped with pickled cabbage 'n carrots and a sweet Japanese-style katsu 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.
Pickled Cabbage 'n Carrots (see sub-recipe)	9 oz.	2 ½ C
Katsu Sauce (see sub-recipe)	4 oz.	½ C

### DIRECTIONS:

1. 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.
2. While the chicken patties are heating arrange the split whole grain hamburger buns cut side up on a sheet pan lined with parchment paper and lightly toast in a preheated 350°F convection oven for 1-2 minutes. Hold the toasted buns loosely covered at room temperature until ready to use.
3. To build the chicken sandwiches arrange 1-heated chicken patty on each bottom bun halve. Top the patties with ¼-cup each of the pickled cabbage 'n carrots, and then drizzle 2-teaspoons each of the katsu sauce atop the patties with pickled veggies. 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 Crispy Chicken Katsu Sandwich per serving.

### **TYSON® PRODUCTS USED:**

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

## Katsu Sauce

Crispy Chicken Katsu Sandwich

*Yield: ½ C (approx. 4 oz.)*

Ingredients	Amount	Amount
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Teriyaki Sauce	1.80 oz.	3 Tbsp.
Ketchup	0.95 oz.	1 ½ Tbsp.
Worcestershire Sauce	0.50 oz.	1 Tbsp.
Soy Sauce, low-sodium	0.40 oz.	2 ¼ tsp
Granulated Sugar	0.15 oz.	¾ tsp
Dijon Mustard	0.05 oz.	? tsp
Garlic Powder		¼ tsp
Dried Ground Ginger		¼ tsp

**DIRECTIONS:**

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

**Pickled Cabbage ‘n Carrots**

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*Yield: 2½-cups (approx. 9 oz.)*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Cabbage, fresh, cut into ½” dice	7.50 oz.	3 C
Matchstick Carrots	2.10 oz.	? C
Cider Vinegar	5.40 oz.	¾ C
Sweet ‘n Sour Sauce	1.40 oz.	2 Tbsp.
Granulated Sugar	0.40 oz.	3 tsp
Garlic Powder		¼ tsp
Onion Powder		¼ tsp

**DIRECTIONS:**

1. Combine ALL the ingredients in a mixing bowl and toss together until the vegetables are evenly dispersed and coated in dressing. Transfer the seasoned vegetables to a non-reactive food safe container and hold covered overnight under refrigeration at 38°F.
2. The following day thoroughly drain the pickled vegetables, discarding the liquid. Hold the drained pickled cabbage 'n carrots covered under refrigeration at 38°F until ready to use.

Sku Number: 70304-928

CN Portion	1 piece
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

