



Jammin' Jambalaya

Hot N' spicy popcorn chicken, atop smoky tomato seasoned rice loaded with the Cajun holy trinity of fire roasted peppers, onions and fresh celery. Garnished with a creamy Cajun remoulade sauce, crispy Creole fried onion straws and thinly sliced green onions.

Yield: 10 Bowls (1 bowl serving)

Ingredients	Amount	Amount
Cajun Seasoned Brown Rice (see sub-recipe)	76.25 oz.	13 C
Hot 'N Spicy Whole Grain Popcorn Chicken #70378-928	17.65 oz.	120 pc
Green Onions, fresh, sliced thin	1 oz.	5/8 C
Remoulade Sauce (see sub-recipe)	2 oz.	¼ C
Creole Fried Onions (see sub-recipe)	4 ¼ oz.	20 Tbsp.

DIRECTIONS:

1. Prepare the Remoulade Sauce the day prior to serving the Jambalaya.
2. Arrange the frozen hot N' spicy WG popcorn chicken in a single layer on a sheet pan lined with parchment paper. Heat the pan of popcorn chicken uncovered in a preheated 350°F convection oven for 10-14 minutes or until the minimum internal temperature reaches 145°F and the breading is crispy. Hold the heated popcorn chicken uncovered in a hot box at 145°F until ready to use.
3. Place 1 1/4 Cups of the prepared Cajun Seasoned Brown Rice in the bottom of individual serving bowls.
4. Top each of the Cajun seasoned brown rice bowls with 12 pieces (3/4C) of the heated hot N' spicy WG popcorn chicken.
5. Drizzle 1 tsp of the prepared Remoulade Sauce atop each bowl, and then top with 2 Tbsp. of the prepared Creole Fried Onions and 1 Tbsp. of the fresh thinly sliced green onions.
6. One Jammin' Jambalaya bowl per serving

TYSON® PRODUCTS USED:

#70314-928, Tyson® Hot 'N Spicy Whole Grain Pattie

Cajun Seasoned Brown Rice

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Yield: 13-cups (approximately 76.25-ounces)

Ingredients	Amount	Amount
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Brown Rice, uncooked	16.8 oz.	2 2/3 C
Celery, 1/4" ribbed	4 oz.	1 C
IQF Fire Roasted Pepper & Onion Blend, commercially prepared	4 oz.	1 C
Tomatoes, diced, canned, DO NOT drain	17.6 oz.	2 C
Cajun Seasoning		2 1/2 Tbsp.
Paprika, mild, ground		2 Tbsp.
Cumin, ground		2 tsp
Water, tap	32 oz.	4 C

DIRECTIONS:

1. Combine all of the ingredients in a 4" deep half-size hotel pan and gently mix together to combine. Cover the pan of rice tightly with aluminum foil and bake covered in a preheated 350°F convection oven for 25-30 minutes or until most of the water is absorbed.
2. Hold the prepared Cajun Seasoned Brown Rice covered in a hot box at 145°F until ready to serve. Fluff the Cajun rice with a fork just before serving.

Remoulade Sauce

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Yield: 1/4-cup (approximately 2-ounces)

Ingredients	Amount	Amount
Fat Free Mayo	2 oz.	1/4 C
Cajun Seasoning		1 1/2 tsp.
Lemon Juice, bottled		1/2 tsp.

DIRECTIONS:

1. Combine all of the ingredients in a 4" deep half-size hotel pan and gently mix together to combine. Cover the pan of rice tightly with aluminum foil and bake covered in a preheated 350°F convection oven for 25-30 minutes or until most of the water is absorbed.
2. Hold the prepared Cajun Seasoned Brown Rice covered in a hot box at 145°F until ready to serve. Fluff the Cajun rice with a fork just before serving.

Creole Fried Onions

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Yield: 20-tablespoons (approximately 4¼-ounces)

Ingredients	Amount	Amount
Fried Onion Strings, commercially prepared	4 oz.	1 ¼ C
Cajun Seasoning		½ Tbsp.

DIRECTIONS:

1. Place the fried onions in a medium mixing bowl. Sprinkle the Cajun seasoning over the top of the fried onions. Then using a large spoon, gentle fold ingredients together to coat the Fried Onions with any remaining dry seasoning blend. Make sure not to crush or smash Fried Onions pieces.
2. Place into an air tight container and store until use. Note: Try to maintain the crispiness of the seasoned fried onions by keeping them sealed in an airtight container

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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)	3.00
Sodium (mg)	400
Carbs (g)	17
Protein (g)	15

