



Grilled Buffalo Chicken Sandwich

Buffalo glazed grilled chicken breast filet stacked on a whole grain Kaiser roll and topped with a fresh salad of romaine lettuce, fajita roasted onions 'n peppers and fresh diced tomatoes.

SERVINGS: 10 Chicken Bowls (1 per serving)

Ingredients	Amount	Amount
Tyson® Grilled Chicken Filets #70322-928		10 ea.
Whole Grain Kaiser Rolls, split, 4" diam.		10 ea.
Buffalo Wing Sauce	7.90 oz.	¾ C
Romaine Salad (see sub-recipe)	9.50 oz.	5 C

DIRECTIONS:

1. Arrange the buffalo wing sauce in a small bowl for dredging. Working with one filet at a time, dredge each frozen filet in the buffalo wing sauce, and then place the glazed filets on a sheet pan lined with parchment paper that has been coated in non-stick cooking spray.
2. Heat the pan of glazed filets uncovered in a preheated 350°F convection oven for 10-12 minutes, or until they reach a minimum internal temperature of 165°F and the buffalo wing sauce has set on the chicken. Hold the heated glazed filets covered in a hot box at 145°F until ready to serve.
3. To build the chicken sandwiches evenly arrange 1-heated glazed filet on each bottom roll halve, and then top the chicken filet with ½-cup each of the prepared romaine salad. Close the sandwiches with the top half of each roll and serve. If not serving immediately hold the built chicken sandwiches loosely covered in a hot box at 145°F until ready to serve. One Grilled Buffalo Chicken Sandwich per serving

TYSON® PRODUCTS USED:

#70322-928, Tyson® Grilled Made with Whole Muscle Filet

Romaine Salad

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Yield: 5-cups (approximately 9.50-ounces)

Ingredients	Amount	Amount
Fajita Onions & Peppers, IQF	5.90 oz.	1 ½ C

Romaine Lettuce Leaves, fresh, chopped	4.85 oz.	5 C
Tomatoes, fresh, cut into 1/4" dice	2.40 oz.	? C

DIRECTIONS:

1. Arrange the IQF onions and peppers on a sheet pan lined with parchment paper that has been lightly coated in non-stick food spray. Roast the pan of onions and peppers uncovered in a preheated 350°F convection oven for 14-18 minutes, or until the vegetables are lightly browned. Cool the roasted onions and peppers completely under refrigeration at 38°F before proceeding.
2. Once the onions and peppers are cold combine them in a mixing bowl with the rest of the ingredients and gently toss together until the ingredients are evenly dispersed. Hold the prepared romaine salad 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)	0.00
Vegetable (oz)	0.00
Calories	100
Total Fat (g)	4.00
Saturated Fat (g)	1.00
Sodium (mg)	310
Carbs (g)	1
Protein (g)	15

