



Sriracha Chicken Sandwich

Juicy grilled chicken breast filet stacked on a whole grain bun with spicy sriracha mayo, shredded romaine lettuce and marinated cucumbers & carrots.

Servings: 10 Chicken Sandwiches (1 per serving)

| Ingredients | Amount | Amount |
|--|----------|----------|
| Tyson® Grilled MWWM Chicken Filets #70322-928 | | 10 ea. |
| Whole Grain Hamburger bun, split, 4" diameter | | 10 ea. |
| Spicy Sriracha Mayo (see sub-recipe) | 5.55 oz. | 10 Tbsp. |
| Romaine Lettuce Leaves, finely shredded | 4.50 oz. | 2 ¼ C |
| Marinated Cucumbers & Carrots (see sub-recipe) | 5.45 oz. | 1 ½ C |

DIRECTIONS:

1. Arrange the frozen grilled chicken filets in a single layer on a sheet pan lined with parchment paper. Cover the pan of chicken filets tightly with aluminum foil. Heat the pan of filets in a preheated 350°F convection oven for 14-18 mins or until the internal temperature reaches 165°F.
2. Combine the shredded romaine lettuce and the prepared Marinated Cucumbers & Carrots in a mixing bowl and gently toss together until thoroughly combined.
3. To build the chicken sandwiches evenly spread a ½-tablespoon of the prepared Spicy Sriracha Mayo on the cut side of both the top and bottom bun halves. Next arrange 1 heated chicken filet on each bottom bun with mayo. Top each chicken filet with ½-cup of the romaine lettuce and marinated vegetables blend. Close the sandwiches with the top half of each bun with mayo and serve immediately.
4. Alternatively, the sandwiches can be served with the condiments on the side. To do this build the sandwiches with just the heated chicken filets and hold them covered in a hot box at 145°F. Arrange ½-cup of the romaine lettuce and marinated vegetables blend into small paper boats. Next portion 1-tablespoon of the prepared Spicy Sriracha Mayo into 1-ounce portion cups. One Sriracha Chicken Sandwich, and if necessary, one condiment boat, per serving.

TYSON® PRODUCTS USED:

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

Spicy Sriracha Mayo

Sriracha Chicken Sandwich

Yield: 10-tablespoons (approximately 5.55-ounces)

| Ingredients | Amount | Amount |
|---------------------------|---------------|---------------|
| Mayonnaise, reduced-fat | 4.20 oz. | ½ C |
| Sriracha Hot Sauce | 1 oz. | 1? Tbsp. |
| Lemon Juice, bottled | 0.35 oz. | 2 tsp |
| Garlic Powder | | ? tsp |
| Crushed Red Pepper Flakes | | ½ tsp |

DIRECTIONS:

1. Combine all of the ingredients in a mixing bowl and whisk together until thoroughly combined. Hold the prepared Spicy Sriracha Mayo covered under refrigeration at 38°F for a minimum of 30-minutes to allow the flavors to fully develop and blossom. Continue to hold covered under refrigeration at 38°F until ready to use.

Marinated Cucumbers & Carrots

Sriracha Chicken Sandwich

Yield: 1?-cups (approximately 5.45-ounces)

| Ingredients | Amount | Amount |
|---|---------------|---------------|
| Cucumbers, fresh, deseeded, cut into ?" wide half moons | 4.05 oz. | 1 C |
| Carrot Matchsticks | 1.85 oz. | ? C |
| Distilled White Vinegar | 3.10 oz. | ? C |
| Granulated Sugar | 0.30 oz. | 2 tsp |
| Garlic Powder | | ½ tsp |
| Onion Powder | | ¼ tsp |
| Ground Black Pepper | | ? tsp |

DIRECTIONS:

1. Combine all of the ingredients in a non-reactive bowl and mix together until thoroughly combined. Hold the dressed cucumbers and carrots covered overnight under refrigeration at 38°F.
2. The following day thoroughly drain the marinated vegetables, discarding the liquid. Hold the prepared Marinated Cucumbers & Carrots

covered under refrigeration at 38°F until ready to use.

SKU Number: 70322-928

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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 |

