



Chicken Banh Mi Sandwich

Whole grain crispy chicken tenders layered on a toasted whole grain hoagie roll with marinated cucumbers, carrots 'n jalapeno peppers, cilantro and a spicy sriracha mayo.

Servings: 10 Chicken Sandwiches (1 per serving)

Ingredients	Amount	Amount
Tyson® Golden Crispy Chicken Tenders #70334-928		30 ea.
Whole Grain Hoagie Rolls, hinged, 5.5" long		10 ea.
Spicy Sriracha Mayo (see sub-recipe)	8.30 oz.	15 Tbsp.
Marinated Cucumbers, Carrots 'n Jalapeno Peppers (see sub-recipe)	12.50 oz.	3? C
Cilantro Leaves, fresh	0.50 oz.	10 Tbsp.

DIRECTIONS:

1. Arrange the frozen golden crispy chicken tenders in a single layer on a sheet pan lined with parchment paper. Heat the pan of tenders uncovered in a preheated 350°F convection oven for 10-12 minutes, or until the minimum internal temperature reaches 165°F and the breading is crispy. Hold the heated chicken tenders uncovered in a hot box at 145°F until ready to serve.
2. Arrange the hinged hoagie rolls cut side up on a sheet pan lined with parchment paper. Lightly toast the hoagie rolls in a preheated 350°F convection oven for 1-2 minutes.
3. To build the chicken sandwiches evenly spread ¾-tablespoon of the prepared Spicy Sriracha Mayo on the cut sides of both the top and bottom roll halves (1½-Tbsp total per sandwich). Top each bottom bun half with 3 heated chicken tenders, and then top the tenders with ½-cup each of the prepared Marinated Cucumbers, Carrots 'n Jalapeno Peppers. Top the marinated vegetables with 1-tablespoon of cilantro leaves and serve immediately.
4. Alternatively, portion 1½-tablespoons of the prepared Spicy Sriracha Mayo into 2-ounce portion cups. Place a lid atop each filled portion cup and hold them under refrigeration at 38°F until ready to serve. One Chicken Banh Mi Sandwich.

TYSON® PRODUCTS USED:

#70334-928, Tyson® Golden Crispy Whole Grain Tenders

Spicy Sriracha Mayo

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Yield: 15-tablespoons (approximately 8.30 oz.)

Ingredients	Amount	Amount
Mayonnaise, reduced-fat	6.30 oz.	$\frac{3}{4}$ C
Sriracha Hot Sauce	1.50 oz.	2 $\frac{1}{2}$ Tbsp.
Lemon Juice, bottled	0.50 oz.	1 Tbsp.
Granulated Garlic		$\frac{3}{4}$ Tbsp.
Crushed Red Pepper Flakes		? tsp

DIRECTIONS:

1. Combine all the ingredients in a mixing bowl and whisk together until thoroughly combined. Hold the prepared Spicy Sriracha Mayo covered under refrigeration at 38°F until ready to use.

Marinated Cucumbers, Carrots ‘n Jalapeno Peppers

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Yield: 3?-cups (approximately 12.50 oz.)

Ingredients	Amount	Amount
Cucumbers, fresh, deseeded, cut into ?" thick slices	12.45 oz.	3 C
Carrot Matchsticks	6.15 oz.	3 C
Rice Vinegar	6 oz.	1 $\frac{1}{2}$ C
Jalapenos, fresh, deseeded, cut into matchsticks	4.20 oz.	$\frac{3}{4}$ C
Granulated Sugar	1.35 oz.	3 Tbsp.
Granulated Garlic		$\frac{3}{4}$ tsp
Ground Black Pepper		$\frac{3}{4}$ tsp
Onion Powder		$\frac{3}{4}$ tsp

DIRECTIONS:

1. Combine all the ingredients in a mixing bowl and toss together until the vegetables are evenly dispersed and coated in vinegar and seasonings. 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 marinated vegetables, discarding the liquid. Hold the drained, prepared Marinated Cucumbers, Carrots ‘n Jalapeno Peppers covered under refrigeration at 38°F until ready to use.

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CN Portion	3 pieces
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M/MA (oz)	2.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	260
Total Fat (g)	15.00
Saturated Fat (g)	2.50
Sodium (mg)	390
Carbs (g)	16
Protein (g)	15

