



Spicy Buffalo Chicken Po' Boy

Crispy hot and spicy breaded chicken tenderloins stuffed in a whole grain hoagie roll with a buffalo-remoulade sauce, shredded romaine lettuce and fresh sliced tomatoes.

Servings: 10 chicken po' boys (1 per serving)

Ingredients	Amount	Amount
Tyson® H&S Chicken Tenderloins #70342-928	30 ea.	
Whole Grain Hoagie Rolls, split	10 ea.	
Buffalo-Remoulade Sauce (see sub-recipe)	10 oz.	1 ¼ C
Romaine Lettuce, fresh, shredded	4 oz.	3? C
Tomatoes, 6x6, cut into ¼" thick half-slices	7.50 oz.	30 slices ea.

DIRECTIONS:

1. Arrange the frozen chicken tenderloins on a sheet pan lined with parchment paper. Heat the pan of tenderloins uncovered in a preheated 350°F convection oven for 14-18 minutes, or until they reach a minimum internal temperature of 165°F and the breading is crispy.
2. Split hoagie rolls on a sheet pan lined with parchment paper. Toast the outside of the hoagie rolls in a preheated 350°F convection oven for 3-4 minutes.
3. To build the buffalo chicken po' boys evenly spread 1-tablespoon of the buffalo-remoulade sauce on the cut side of both the top and bottom hoagie roll halves (2-Tbsp total per sandwich). Top each bottom bun half with ½-cup of shredded romaine lettuce, and then top the lettuce with 3-half slices each of the sliced tomatoes. Top the tomatoes with 3-each of the heated chicken tenderloins. Close the sandwiches with the top half of each bun and serve. One Spicy Buffalo Chicken Po' Boy per serving.

TYSON® PRODUCTS USED:

#70342-928, Tyson® Whole Grain Breaded Hot & Spicy Chicken Tenderloins

Buffalo-Remoulade Sauce

Spicy Buffalo Chicken Po' Boy

Yield: 1¼-cups (approximately 10-ounces)

Ingredients	Amount	Amount
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Green Bell Peppers, fresh, cut into ½” dice	5.25 oz.	1 C
Red Bell Peppers, fresh, cut into ½” dice	5.25 oz.	1 C
Mayonnaise	1.75 oz.	¼ C
Buffalo Wing Sauce	2.15 oz.	¼ C
Green Onions, fresh, sliced	0.30 oz.	2 Tbsp.
Yellow Mustard	0.25 oz.	1 ½ tsp
Garlic Powder		½ tsp
Ground Black Pepper		¼ tsp

DIRECTIONS:

1. Arrange the diced green and red bell peppers on a sheet pan lined with parchment paper and cover tightly with aluminum foil. Roast the covered pan of peppers in a preheated 350°F convection oven for 24-28 minutes, stirring halfway through, or until they are softened and browned. Cool the roasted peppers down under refrigeration.
2. Combine all of ingredients, including the chilled roasted bell peppers, in a food processor and process until the sauce is pureed and smooth.

SKU Number: 70342-928

CN Portion	3 pieces
M/MA (oz)	2.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	220
Total Fat (g)	12.00
Saturated Fat (g)	2.00
Sodium (mg)	370
Carbs (g)	9
Protein (g)	20

