



Golden Crispy Chicken Chunks with Mojo-BBQ Dipping Sauce

Golden crispy whole grain chicken chunks served with a zesty garlic-citrus barbecue dipping sauce with black pepper and crushed red pepper flakes.

Servings: 10 golden crispy chicken boats and 10 dipping sauce cups (1 of each per serving)

Ingredients	Amount
Tyson® Golden Crispy Whole Grain Chicken Chunks #70364-928	50 ea.
Mojo-BBQ Dipping Sauce Cups (see recipe)	10 ea.

DIRECTIONS:

1. Arrange the frozen golden crispy chicken chunks on a sheet pan lined with baking paper. Heat the uncovered pan of chicken chunks in a preheated 350°F convection oven for 7-10 minutes, or until the minimum internal temperature reaches 135°F. Hold uncovered in a hot holding unit until ready to serve.
2. To serve the golden crispy chicken chunks and dipping sauce arrange 5-each of the heated chicken chunks in a disposable serving boat. Hold the boats loosely covered on a sheet pan, in a hot holding unit, until ready to serve. Serve with 1-each of the Mojo-BBQ dipping sauce cups. One golden crispy chicken boat and one Mojo-BBQ dipping sauce cup per serving.

TYSON® PRODUCTS USED:

#70364-928, Tyson® Whole Grain Breaded Golden Crispy Nuggets, 0.7 oz.

Mojo-BBQ Dipping Sauce Cups

Golden Crispy Chicken Chunks with Mojo-BBQ Dipping Sauce

Yield: 10 each (approx. 2½-tablespoons per cup)

Ingredients	Amount
Barbecue Sauce, commercially prepared	1½ C
Orange Juice Concentrate, frozen, thawed	1½ Tbsp.
Lime Juice, bottled	1½ tsp

Garlic, fresh, peeled, finely minced	½ tsp
Orange Zest, fresh	? tsp
Lime Zest, fresh	? tsp
Paprika, ground, mild	? tsp
Black Pepper, ground	pinch
Crushed Red Pepper Flakes	pinch
Cumin, ground	pinch

DIRECTIONS:

1. Combine all the ingredients in a mixing bowl and whisk together until thoroughly combined. Portion 2½-tablespoons each of the prepared BBQ dipping sauce into 2-ounce portion cups, place lids on each portion cup.

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CN Portion	5 pieces
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)	400
Carbs (g)	16
Protein (g)	16

