



The Origami Bistro Sandwich Folder (COLD)

Whole grain tortilla is folded into two pockets. One pocket for delicious baked and chilled garlic-parmesan chicken nuggets the other side is loaded with a crisp fresh lettuce salad, roasted vegetables, and a balsamic dressing drizzle.

SERVINGS: 10 Sandwiches

Ingredients	Amount	Amount
Garlic-Parmesan Chicken (see sub-recipe)	0.75 oz.	50 pc.
Whole Grain Tortilla 8"	10 ea.	
Roasted Vegetable Blend (commercial ingredient)	15 oz.	2 ½ C
Salad Greens	10 oz.	
Balsamic Dressing, non-fat	10 tsp.	
Creamy Ranch Spread (see sub-recipe)	10 Tbsp.	

DIRECTIONS:

1. Grab a whole grain tortilla and fold in tortilla in half, and then in half again to form a cone with 2 pockets.
2. In between the two pockets, using a spatula smear 1 Tbsp. of the prepared Creamy Ranch Spread and gently press the two halves together.
3. Into one pocket of the tortilla cone place the Salad Greens and top then greens with 1.5 oz. of the cooked then chilled roasted vegetable blend.
Drizzle the vegetable side with 1 tsp. of Balsamic Dressing.
4. Into the other pocket place 5 pieces of the prepared Garlic-Parmesan Chicken Nuggets.

TYSON® PRODUCTS USED:

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

Garlic-Parmesan Chicken

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Yield: 7.5 oz. (10 servings)

Ingredients	Amount

Whole Grain Golden Crispy Nugget #70364-928	50 ea.
Parmesan Cheese, grated	4 Tbsp.
Lemon Juice	5 Tbsp.
Parsley Flakes	1 Tbsp.
Garlic, granulated	1 1/2 tsp.

DIRECTIONS:

1. Into a small mixing bowl place grated parmesan cheese, granulated garlic and parsley flakes. Using a spoon, stir until all ingredients are equally dispersed.
2. Into a large mixing bowl place uncooked Whole Grain Golden Crispy Nuggets. Using a rubber spatula, add the lemon juice ½ Tbsp. at a time while continuously mixing until all the lemon juice is coating the chicken nuggets.
3. Into the chicken mixing bowl, add the parmesan cheese mixture 1 Tbsp. at a time until all the parmesan cheese has been added and is evenly dispersed and lightly coating the chicken nuggets.
4. Cover a sheet pan with parchment paper and pour the Parmesan-garlic chicken nuggets on to the parchment paper. Distribute the chicken nuggets evenly across the sheet pan and make sure there is only a single layer of the chicken.
5. Bake in a Convection Oven 6-8 minutes at 375°F from frozen. Conventional Oven 8-10 minutes at 400°F from frozen.

Creamy Ranch Spread

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Yield: 1 Cup (8.1 oz.)

Ingredients	Amount
Cream Cheese, low-fat	8 oz.
Garlic, granulated	½ tsp.
Onion, granulated	½ tsp.
Parsley Flakes	2 tsp.
Black Pepper, cracked	To taste

DIRECTIONS:

1. Using an electric mixer, place tempered cream cheese in and mix until smooth.
2. Add granulated onion and garlic, parsley flakes and cracked black pepper to the mixer.
3. With the mixer on slow/lowest speed, mix until all ingredients are evenly dispersed and fully incorporated. Using a rubber spatula, scrap the sides of the bowl down and mix for an additional 15-25 seconds.
4. Transfer to a small serving container and cover with plastic wrap. Store in refrigeration <38F until one hour before needed for service. At 1 hour, remove from refrigeration and hold at room temperature to soften before use. This product can be made up to 48 hours before service.

SKU Number: 70364-928

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

