



Hall-of-Famer Hoagie

Hot and spicy whole grain breaded boneless chicken wings loaded in a whole grain hoagie roll with a Mexican street food inspired corn spread that includes roasted corn kernels, mayonnaise and fresh chopped cilantro.

Servings: 10 chicken sandwiches (1 per serving)

Ingredients	Amount	Amount
Tyson® Hot 'N Spicy Boneless Wings #70372-928	50 ea.	
Whole Grain Hoagie Rolls, 5" length, split	10 ea.	
Mexican Corn Spread (see sub-recipe)	1.25#	2 C

DIRECTIONS:

1. Arrange the frozen hot 'n spicy boneless wings on a sheet pan lined with baking paper. Heat the boneless wings uncovered in a preheated 350°F convection oven for 8-10 minutes, or until the minimum internal temperature reaches 165°F and the breading is crispy. Hold the heated boneless wings uncovered in a hot box at 145°F until ready to use.
2. To build the sandwiches evenly spread 1½-tablespoons of the Mexican corn spread on the cut side of both the top and bottom of each hoagie roll (total of 3-Tbsp/sandwich). Next arrange 5 of the heated boneless wings on the bottom of each hoagie roll. Close each sandwich and serve. One Hall-of-Famer Hoagie per serving.

TYSON® PRODUCTS USED:

#70372-928, Tyson® Whole Grain Hot 'N Spicy Boneless Wings

Mexican Corn Spread

Hall-of-Famer Hoagie

Yield: 2-cups (approximately 1.15-pounds)

Ingredients	Amount	Amount
Mayonnaise, low-fat	10.25 oz.	1? C

Corn Kernels, IQF	3 oz.	1 C
Cilantro, fresh, chopped	0.50 oz.	¼ C
Garlic Powder		2 tsp
Chili Powder		2 tsp
Ground Cumin		2 tsp
Lime Juice		1 fl. oz.

DIRECTIONS:

1. Evenly arrange the frozen corn kernels on a sheet pan lined with baking paper and roast in a preheated 350°F convection oven for 25-30 minutes, or until they start to brown. Chill the roasted corn under refrigeration.
2. Combine ALL of the ingredients, including the chilled roasted corn, in a mixing bowl and mix together until combined well. Hold the prepared spread covered under refrigeration at 38°F until ready to use.

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CN Portion	5 pieces
M/MA (oz)	2.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	200
Total Fat (g)	10.00
Saturated Fat (g)	2.00
Sodium (mg)	340
Carbs (g)	10
Protein (g)	19

