



Lighter Better Nuggets with Korean BBQ Dipping Sauce

Lightly glazed whole muscle chicken nuggets served with a side of Korean-style barbecue sauce with crushed pineapple, pears and ground ginger.

Servings: 10 lightly glazed chicken chunks and 10 dipping sauce cups (1 of each per serving)

| Ingredients | Amount |
|--|---------------|
| Tyson® Lighter Better Nuggets #70387-928 | 50 ea. |
| Korean BBQ Dipping Sauce Cups (see recipe) | 10 ea. |

DIRECTIONS:

1. Arrange the frozen lightly glazed chicken nuggets on a sheet pan lined with baking paper. Heat the uncovered pan of chicken nuggets 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 chicken nuggets and dipping sauce arrange 5-each of the heated chicken nuggets 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 Korean BBQ dipping sauce cups. One lightly glazed chicken nugget boat and one Korean BBQ dipping sauce cup per serving.

TYSON® PRODUCTS USED:

#70387-928, Coated Made with Whole Muscle Chunks, 0.55 oz.

Korean BBQ Dipping Sauce Cups

Lighter Better Nuggets with Korean BBQ Dipping Sauce

Yield: 10 each (approx. 3-tablespoons per portion cup)

| Ingredients | Amount |
|----------------------------------|---------------|
| BBQ Sauce, commercially prepared | ? C |
| Diced Pears, canned, drained | ? C |

| | |
|---|---------|
| Soy Sauce, low sodium | ¼ C |
| Pineapple Tidbits, canned, drained | 2 Tbsp. |
| Hot Sauce, commercially prepared | 2-? tsp |
| Ground Ginger | 1 tsp |
| Lemon Juice, bottled | ? tsp |
| Garlic Powder | ? tsp |
| Ground Black Pepper | ? tsp |
| Cilantro, fresh, washed, destemmed, chopped | 2 tsp |

DIRECTIONS:

1. Combine all the ingredients EXCEPT the cilantro in a food processor and process until the ingredients are pureed and the sauce is smooth. Transfer the prepared sauce to a mixing bowl and whisk in the chopped cilantro. Portion 3-tablespoons each of the prepared sauce into 2-ounce portion cups, place lids on each portion cup, and hold under refrigeration until ready to serve.

SKU Number: 70387-928

| | |
|-------------------|----------|
| CN Portion | 5 pieces |
| M/MA (oz) | 2.00 |
| Grain (oz) | 0.00 |
| Vegetable (oz) | 0.00 |
| Calories | 140 |
| Total Fat (g) | 6.00 |
| Saturated Fat (g) | 1.50 |
| Sodium (mg) | 250 |
| Carbs (g) | 3 |
| Protein (g) | 19 |

