



SOUTHERN FRIED CHICKEN TENDER SANDWICH

by Chef David Cocker

USING: FULLY COOKED REUVEN CRISPY BREADED CHICKEN BREAST FILLETS

Prep & Cook Time: 10 minutes

Servings: 1

INGREDIENTS

2 pcs (104g) Fully Cooked Reuven Crispy Breaded Chicken Breast Fillets (Product Code 10522)
1 pc potato bun, sliced and toasted
1 tbsp (15 ml) Hot Honey Aioli – recipe below
2 tbsp (30 ml) red cabbage, sliced thin
1 tbsp (15 ml) mayo
1 oz (28g) pickle slices
1/6 pc Jalapeno, fresh, sliced

Hot Honey Aioli

¼ cup (60 ml) mayo
1 tbsp (15 ml) honey
¼ tsp (2 ml) smoked paprika
¼ tsp (2 ml) cayenne

PREPARATION

Hot Honey Aioli

In a stainless-steel bowl mix together mayo, honey, paprika and cayenne. Season to taste with salt and pepper, set aside.

Assembly

Prepare Reuven Fully Cooked Crispy Breaded Chicken Breast Fillets according to package directions. In a stainless-steel bowl mix together cabbage and mayo, set aside. Toast the sliced buns and build your sandwiches starting with the bottom bun. Layer with Hot Honey Aioli, prepared Crispy Breaded Chicken Breast Fillets, cabbage slaw, jalapeno, pickle slices and top with remaining bun half.



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