



# NASHVILLE HOT CHICKEN SANDWICH

by Chef David Cocker

## USING: REUVEN FULLY COOKED KARAAGE

Prep & Cook Time: 20 minutes

Servings: 1

### INGREDIENTS

4 pieces Reuven Fully Cooked Karaage  
(Product Code 10610)  
1 soft sesame bun  
2 tbsp nashville hot sauce (see below)  
2 tbsp truffle aioli (see below)  
¼ cup iceberg lettuce  
1 tbsp parmesan cheese, freshly grated  
15 g pickle slices

#### Truffle Aioli

½ cup mayonnaise  
½ cup sour cream  
1 tbsp white truffle oil  
1 garlic clove, minced  
1 tbsp fresh lemon zest  
½ cup fresh parsley, finely chopped  
¼ cup fresh rosemary, finely chopped

#### Nashville Hot Sauce

4 tsp ground cayenne pepper  
1 tbsp brown sugar  
¾ tsp salt  
½ tsp paprika, smoked  
1 tsp garlic powder  
1 tbsp apple cider vinegar  
¼ cup cold butter, diced

### PREPARATION

#### Truffle Aioli

In a large bowl, add aioli ingredients: mayonnaise, sour cream, white truffle oil, garlic, lemon zest, parsley, and rosemary. Whisk until fully incorporated and refrigerate overnight.

#### Nashville Hot Sauce

In a saucepan on medium heat, add brown sugar, cayenne pepper, salt, paprika and garlic powder. Cook and stir, until sugar begins to break down. Add apple cider vinegar and continue to stir. When mixture has become homogenous remove from heat and add cold diced butter. Continue to stir until fully incorporated and set aside.

#### Assembly

Prepare Reuven Fully Karaage according to package instructions and set aside. Open sesame bun and toast. Place truffle aioli on top and bottom halves. Add lettuce, pickles and Reuven Fully Cooked Karaage on the bottom bun half. Add parmesan cheese, Nashville hot sauce and remaining bun half.



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