

# Crispy Chicken Sandwich with Citrus Fennel Slaw



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Serves: 1



Prep & Cook Time: 30 minutes

## Ingredients

### Fennel Poppyseed Slaw:

- 1/2 cup (125 ml) fennel, very thinly shaved
- 1/2 cup (60 ml) flat-leaf parsley, finely chopped
- 2 tbsp (30 ml) mint, chiffonade
- 1 radish, very thinly sliced
- 3 tbsp (45 ml) prepared lemon poppy seed dressing

### Assembly:

- 1 hamburger bun
- 1 pc Reuven Fully Cooked Crispy Breaded Chicken Thigh (Product Code 10621)
- 1/4 cup (33g) fennel poppy seed slaw
- 1 tbsp (15ml) mayonnaise
- 1 slice cheddar cheese
- 3-4 bread & butter pickles

## Preparation Instructions

**Fennel Poppyseed Slaw:** In a medium size bowl, add fennel, parsley, mint, radish and toss with lemon poppyseed dressing; set aside.

**Assembly:** Prepare Crispy Breaded Chicken Thigh according to package directions. Toast the bun and build your sandwich starting with the bottom bun. Layer half with fennel poppyseed slaw, prepared Crispy Breaded Chicken Thigh, cheddar cheese and pickles; top with remaining bun half.

