



HARVEST CHICKEN SANDWICH

by Chef David Cocker

USING: REUVEN FULLY COOKED NATURAL PROPORTION SHREDDED CHICKEN

Prep & Cook Time: 40 minutes

Servings: 50

INGREDIENTS

20 cups (2.8 kg) Reuven Fully Cooked Natural Proportion Shredded Chicken (Product Code 15807)
8 cups (2 L) Low Sodium Chicken Gravy

Cabbage Coleslaw

4 cups (400 g) shredded cabbage slaw mix
2 cups (320 g) onions, thinly sliced
2 tbsp (30 ml) poultry seasoning
2 tbsp (30 ml) dried sage
1 tbsp (15 ml) dried thyme
2 tsp (10 ml) ground cloves
¼ cup (60 ml) olive oil
1 tbsp (15 ml) salt

Assembly

2.5 cups (650 ml) Whole Cranberry Sauce, canned
100 pcs sliced bread or
50 pcs hamburger bun
Optional – leaf lettuce

PREPARATION

In a stainless-steel bowl mix together all cabbage coleslaw ingredients. Let sit for 2-3 hours.

In a hotel pan, mix Reuven Fully Cooked Natural Proportion Shredded Chicken with warm chicken gravy.

Mix well, cover and place in a 350°F (177°C) oven for 20-30 minutes or until heated through. Serve on your bread of choice, garnished with whole cranberry sauce and cabbage coleslaw.



For more information regarding the full line of Reuven products, visit our website at www.reuven.com or call 416.929.4196.