



BBQ CHICKEN SALAD SANDWICH

by Chef David Cocker

USING REUVEN FULLY COOKED MOSTLY DARK 1/2" DICED CHICKEN

Prep & Cook Time: 15 minutes

Servings: 50

INGREDIENTS

50 hamburger buns, toasted
3 kg Reuven Fully Cooked Mostly Dark 1/2"
Diced Chicken, thawed (Product Code 18307)
1.5 L red bell peppers, finely diced
500 ml green onions, finely sliced
6 peaches, finely diced
3 L purple cabbage, finely sliced
125 ml tarragon, finely sliced
500 ml BBQ sauce
750 ml mayonnaise
salt & pepper to taste
35 oz tomato, 1/4' slices
80 ml iceberg lettuce, thinly sliced

PREPARATION

Mix Reuven Fully Cooked Mostly Dark 1/2" Diced Chicken, red peppers, green onions, corn, peaches and cabbage together. Add BBQ sauce and mayonnaise. Toast the hamburger buns and build your sandwiches starting with the bottom bun. Spread chicken salad on toasted buns, top with tomato, lettuce and remaining halves.



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