

Chicken Honey Sriracha Slider

Recipe: R-2752 HACCP Process: Same Day Service
 # of Servings: 24.00 Serving Size: 1 sandwich Source: Chef Sharon SNS
 Grams Per Serving: 148.31

Ingredients	Measurements	Directions
Sriracha Hot Chili Sauce	1 TSP	1. Ingredients:
100% Natural Ketchup	½ CUP	
Lemon juice	1 TBSP	
Spices, garlic powder	1 TSP	
Onion Powder	1 TSP	
Spices, ginger, ground	1/4 TSP	
Salt	1 TSP	
Black Pepper	1/2 TSP GROUND	
Honey	1/2 CUP	
USDA Diced Chicken, Material #100101	3 LB	
Gourmet Pretzel Roll, WGR, Sliced	24 PRETZEL BUNS	2. Make Sauce: Combine first 9 ingredients in a pan and stir. Add chicken and heat through, stirring occasionally to evenly heat ingredients.
USDA Lite Mozzarella Cheese, Material #100034	12 OZ	
Scallions or Spring Onions	3 TBSP CHOPPED	
		3. Preheat Oven to 375 degrees F.
		Build Sandwiches: Place pretzel roll bottoms in shallow hotel pan. Mound 2 oz. of chicken (with sauce) on each. Top with 1 oz. mozzarella cheese and then the bun top.
		Bake until buns are golden and cheese is melted, 10-15 minutes. Garnish with green onions. Serve warm.
		CCP: Heat until an internal temperature is reached of 165°F for 15 seconds

Notes:

Production Notes: For added spice, sriracha can be increased up to 1/2 cup.
 Serving Notes: Serve using an offset spatula.

Nutrients Per Serving:

(per 1 sandwich)

Calories	297.901	Trans Fat (gm)	0.000	Iron (mg)	5.255
Protein (gm)	20.845	Chol (mg)	46.938	Calc (mg)	125.478
Carb (gm)	38.480	Vit A (IU)	85.413	Sodium (mg)	294.332
Tot Fat (gm)	6.021	Vit C (mg)	0.931	Fiber (gm)	3.377
Sat Fat (gm)	2.003			Sugars (gm)	8.868

Meal Components:

(per 1 sandwich)

Fruit (Cups)	----- Vegetables (Cups) -----		Meat/Alt (Oz. Eq.)	Fluid Milk (Cups)
	Dark Green	Red/Orange		
Whole Grain- Rich (Oz. Eq.)	2.000	Enriched Grain (Oz. Eq.)	2.500	

Allergens:
Milk, Wheat