

Honey Sriracha Chicken Po`Boy

Sweet & spicy glazed honey sriracha boneless wings loaded into a whole grain hoagie roll with creamy cilantro-lime mayo and topped with shredded iceberg lettuce, fresh-marinated cucumbers & carrots and toasted sesame seeds.



INGREDIENTS

SERVES

10 EACH (1 PO' BOY SANDWICH PER SERVING)

Honey Sriracha Chicken Po`Boy

1 1/4 C. (approx. 6.75 oz.)

Fresh-Marinated Cucumbers & Carrots (see sub-recipe)

1 1/4 C. (approx. 14.85 oz.)

Cilantro-Lime Mayo (see sub-recipe)

50 ea. (approx. 43.50 oz.)

Tyson® Honey Sriracha Boneless Wings

10 ea.

Whole Grain Hoagie Roll, 6" Long, Split

3 1/3 C. (approx. 8.50 oz.)
Iceberg Lettuce, Finely Shredded

2 1/2 tsp.

Toasted White & Black Sesame Seed Blend, Commercially Prepared

Fresh-Marinaded Cucumbers & Carrots

1 1/2 C. (approx. 5.65 oz.)

Cucumbers, halved, deseeded, cut into 1/8" wide half-moons

1/2 C. (approx. 1.65 oz.)

Carrot Matchsticks

3/4 C. (approx. 6.90 oz.)

Cider Vinegar

1 3/4 tsp. (approx. 0.35 oz.)

Granulated Sugar

3/4 tsp.

Granulated Garlic

1/3 tsp.

Ground Dried Ginger

1/3 tsp.

Onion Powder

1/8 tsp.

Ground Black Pepper

Cilantro-Lime Mayo

1 1/4 C. (approx. 12.50 oz.)

Mayonnaise, Light

5/8 C. packed (approx. 0.90 oz.)

Cilantro Leaves, fresh

2 1/2 Tbsp. (approx. 1.25 oz.)

Lime Juice, Bottled

1 1/4 tsp. (approx. 0.20 oz.)

Soy Sauce, Light

1/3 tsp.

Granulated Garlic

1/8 tsp. + pinch

Ground Black Pepper

DIRECTIONS

Honey Sriracha Chicken Po`Boy

1. Prep the Marinated Cucumbers & Carrots and Cilantro-Lime Mayo by following the sub-recipe.
2. Arrange the frozen honey sriracha bnls wings in a single layer on a parchment lined sheet pan. Heat the pan of bnls wings uncovered in a preheated 375°F convection oven for 12-16 minutes or until the minimum internal temperature reaches 165°F.
3. Split hoagie rolls and arrange the following components into each hoagie roll, going from bottom to top: - Prepared Cilantro-Lime Mayo: 2-tablespoons (1.45-ounces) total, drizzled on both sides of each roll - Heated Honey Sriracha Bnls Wings: 5-each, down the middle of each roll - Shredded Iceberg Lettuce: 1/3-cup (0.85-ounce), evenly arranged atop the chicken - Prepared Marinated Cucumbers & Carrots: 2-tablespoons (0.65-ounce), evenly arranged atop the lettuce - Toasted white & black sesame seed blend: 1/4-teaspoon, sprinkled atop the lettuce & veggies

Fresh-Marinated Cucumbers & Carrots

1. Combine all of the ingredients in a shallow, non-reactive container and mix together until thoroughly combined. Hold the vegetables in brine overnight (minimum of 8-hours) covered under refrigeration at 38°F.
2. The following day thoroughly drain the marinated cucumbers and carrots and discard the brine. Hold the prepared Fresh-Marinated Cucumbers & Carrots covered under refrigeration at 38°F until ready to serve.

Cilantro-Lime Mayo

1. Combine all the ingredients in a food processor and process until completely pureed and smooth. Transfer the prepared mayo to a squeeze bottle for service. Hold the prepared Cilantro-Lime Mayo covered under refrigeration at 38°F until ready to use.