

Hot Honey Chicken Sandwich

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56232
School:	CCYC		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FRTR CRSPY 3.5Z	50 Each	<p>CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F. From frozen, place pieces in a single layer on a lined sheet pan on a wire rack. Heat for 11-12 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 135°F in a dry heat environment.</p> <p>DEEP_FRY Appliances vary, adjust accordingly. Deep Fry Preheat oil to 350°F. From thawed, place in a fryer basket, submerge in oil, and shake basket. Do NOT over pack product in basket. Cook the product for 4-5 minutes shaking the basket occasionally during cooking. For best performance hold product on a sheet pan, uncovered, with a wire rack, above 135°F in a dry heat environment.</p>	152141
HONEY	27 1/2 Ounce		225614
SPICE PEPR RED CRUSHED	9/10 Ounce		430196
VINEGAR APPLE CIDER 5	4 1/2 Tablespoon		430795
SPICE PEPR RED CAYENNE	1 1/2 Teaspoon		430993
Hamburger Bun	50 Ounce		558110

Preparation Instructions

- Place chicken patties on a wire rack on a lined sheet pan.
- Bake according to manufacturer's instructions.
 - CCP: Heat to at least 165°F for 15 seconds
- Place honey, red pepper flakes, and chili powder in a small saucepan. Stir and bring to a simmer over medium-low heat.
- Simmer (DO NOT BOIL!) for 3–5 minutes, stirring occasionally. Remove from heat and stir in apple cider vinegar.
 - CCP: Hold hot at or above 135°F
- Dip chicken into hot honey mixture, allow excess to drip off, and place on lined tray with rack.

- CCP: Hold hot at or above 135°F

6. To serve: Place hot honey chicken on hamburger bun and serve immediately.