

# Hot Honey Chicken Sandwich

<b>Servings:</b>	32.000	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56232
<b>School:</b>	CCYC		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FRTR CRSPY 3.5Z	32 Each	<b>CONVECTION</b> Appliances vary, adjust accordingly. <b>Convection Oven</b> 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. <b>DEEP_FRY</b> Appliances vary, adjust accordingly. <b>Deep Fry</b> 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.	152141
HONEY	17 3/5 Ounce		225614
SPICE PEPR RED CRUSHED	4/7 Ounce		430196
VINEGAR APPLE CIDER 5	2 7/8 Tablespoon		430795
SPICE PEPR RED CAYENNE	1 Teaspoon		430993
Hamburger Bun	32 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.