



KOREAN CHICKEN & PICKLE SANDWICH



A toasted split-top bun topped with gochujang-glazed chicken tenders, a **Garlic & Onion Breaded Pickle Spear** and a red pepper slaw, garnished with sliced scallions. Yield: 4 Servings

Korean & Pickle Sandwich Ingredients:

4 Each	Garlic & Onion Breaded Pickle Spear [#2270120], Prepared According to Package Directions
8 Each	Chicken Tenders, Prepared
½ Cup	Gochujang Sauce
4 Each	Split-Top Bun, Toasted
Garnish	Scallions, Sliced

Red Pepper Slaw Ingredients:

2 Tbsp.	Mayonnaise
1 Tbsp.	Rice Vinegar
1 Tbsp.	Sugar, Granulated
¼ Cup	Green Cabbage, Shredded
¼ Cup	Red Cabbage, Shredded
¼ Cup	Red Bell Pepper, Julienned
¼ Cup	Carrots, Shredded

Directions:

1. In a small mixing bowl, whisk together the mayonnaise, rice vinegar and sugar.
2. Fold in the green and red cabbages, red bell pepper and carrots until evenly coated to make the red pepper slaw.
3. In a medium mixing bowl, toss the chicken tenders in the gochujang sauce.
4. Place ¼ cup of the red pepper slaw onto each split-top bun and top with 2 chicken tenders and a **Garlic & Onion Breaded Pickle Spear**.
5. Garnish with scallions.

