

Recipe Name:	Chicken Sliders
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Ingredients	Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Slider Rolls	2	Sister Schubert (Sysco)	7081714	2 Grain
		120/1.5 oz		
Seasoned Chicken (Leftovers from Lemon Pepper or Chicken and Waffle)	2			2 Meat

Instructions
<p>Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.</p> <p><i>Include if applicable: Cooking details</i></p> <ol style="list-style-type: none"> pan type and size whether you line the pan with parchment paper number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan) whether you cover with parchment paper and foil oven temperatures, cooking times internal temperature checks <p><i>Include if applicable: Packaging information</i> (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)</p> <p><i>Last step should be: Serve immediately OR store in refrigerator/warmer until serving</i></p>
1: Take and leftover chicken from lemon pepper chicken or chicken and waffles
2: If no leftovers, follow lemon pepper chicken nugget recipe
3: Cook it and trim any fat
4: Let it cool and pull the chicken
5: Use signature BBQ and toss the pulled chicken in it
6: Cut the bun in half. Put 1 #16 scoop on each slider bun and serve

Yield:	60
Recipe #:	19