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CARIBBEAN CHICKEN SANDWICH WITH PINEAPPLE SALSA

PORTION SIZE:
1 SANDWICH

Ingredients (yields 100 servings)	Quantity
HORMEL® FIRE BRAISED™ Pulled Chicken Thigh #73004, 2/5#	18 lbs. 12 1/8 oz.
Whole grain hamburger buns	100 buns
Red pepper flakes, crushed	1/2 c.
Paprika	1 1/2 c.
Brown sugar, packed	1 1/2 c.
Pineapple tidbits	1 gal. 2 qt.
Red onion	2 qt.
Fresh cilantro	10 oz.
Lime juice	1 pt. 1 c.

Directions
<ol style="list-style-type: none"> 1. Remove product from freezer and thaw under refrigeration for 24-72 hours. 2. Peel, trim and dice red onion. 3. Chop cilantro. 4. Drain cans of pineapple tidbits and place in large mixing bowl. 5. Add red onion, chopped cilantro and lime juice. Stir until mixed thoroughly. 6. Preheat oven to 350°F. 7. Place chicken in a hotel pan. 8. Add paprika, red pepper flakes and brown sugar. Stir to combine and coat chicken. 9. Cover pan with foil and place in oven, heating for 30-35 minutes. 10. To assemble a sandwich: <ol style="list-style-type: none"> a. Open bun and place two halves next to each other. b. Add 3.0 oz. (by weight) of shredded chicken. c. Add 1/4 cup of pineapple salsa. d. Close sandwich with top of bun. <p>Offer each student one (1) sandwich to provide 2.0 oz. meat/meat alternate, 2.0 oz. eq whole grain and 1/8 cup fruit.</p>

FIRE BRAISED™ Chicken (3 oz.): 2.0 oz. Meat/Meat Alternate Whole Grain Hamburger Bun (1 roll): 2.0 oz. eq Whole Grain Rich (per MFG) Pineapple Salsa (1/4 cup): 1/8 cup of Fruit

For preparation by a food preparation establishment only, according to the food code or equivalent.

*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	347 cal	Potassium	400 mg*
Fat	8 g	Carbohydrates	43 g
Saturated Fat	2 g	Dietary Fiber	4 g
Trans Fat	0 g	Sugars	15 g*
Cholesterol	85 mg	Protein	26 g
Sodium	476 mg	Iron	3 mg
		Calcium	182 mg
		Vitamin A	817 iu*
		Vitamin C	7 mg*
		Vitamin D	1 mcg*



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