

# MEET ME IN ST. LOUIS

RECIPE CONTEST



## 2<sup>ND</sup> PLACE RECIPE

# SWEET AND SPICY CHICKEN BANH MI

**SCHOOL DISTRICT:** Evanston Township High School

**SCHOOL NAME:** ETHS 202

**APPLICANT NAME:** Kim Minestra

**BROKER NAME:** Mattie Watts

**SERVING SIZE:** 1

**NUMBER OF SERVINGS PER RECIPE:** 1

**PROVIEW/JSF ITEM USED:** #64130-WG - Asian Glazed Breast Bite



## INGREDIENTS

- 4 ea JSF WG Breaded Asian Glazed Breast Bite, (64130-WG)
- 1 oz Cilantro Leaves w/Stems
- 1 oz Carrots, *shredded*
- 1 oz Cucumber, *cut into sticks*
- 1/2 tsp Sriracha Sauce
- 1/2 tsp Mayonnaise
- 1 each French Roll



## LET'S MAKE IT!

1. Cook chicken according to directions, keep warm.
2. Mix sriracha and mayo then spread on both sides of bread.
3. Add chicken to bread, then layer with cucumbers, carrots and cilantro.
4. Make extra sauce and place in squeeze bottle. Drizzle a bit on top!

## SERVE

Keep all items separate on the line, keeping chicken warm. Add items according to preparation above.

