

YAKOO CRISPY CHICKEN GRINDER

YIELD: 100 servings

Chef Ryan Eckles

This North Quincy High School recipe takes their popular Salt and Pepper Chicken Tenders and turns them into a delicious grinder. The nutritionals do make this a bit of a cheat meal, but it's well worth it! By adding two simple ingredients, cheese and a hoagie roll, we get a quick grab and go crowd-pleasing hot sandwich option. We chose American cheese but feel free to experiment - pepperjack anyone?

INGREDIENTS

- 100 Whole Grain Hoagies
- 100 American cheese slices

Quincy's Salt and Pepper Chicken Tenders Recipe:

- 200 Breaded Chicken Tenders
- 12.5 pounds Frozen Peppers and Onions
- ¼ cup Vegetable oil
- ½ cup + 2 Tablespoons Salt and Pepper seasoning

DIRECTIONS

1. Cook the peppers, onions, and chicken tenders to the recipe specifications.
2. Once chicken and peppers/onions are seasoned and ready, assemble sandwiches by placing two slices of cheese, two tenders, and 2oz of peppers and onions.
3. Wrap sandwiches in foil and keep in warmer to melt cheese. You can also melt the cheese on the buns before loading with the chicken, peppers, and onions.

RECIPE NOTES - YAKOO CRISPY CHICKEN GRINDER

Recipe credits as 2 oz. M/MA

Nutritional information per serving*: 453 calories; 3.8 g sat. fat; 789 mg sodium; 62 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*