

# GUAVA BBQ RUM GLAZED CHICKEN SALAD



Transport your taste buds to paradise with our Guava BBQ Rum Glazed Chicken Salad. This vibrant salad features perfectly grilled chicken breast, glazed with a tantalizing blend of guava, BBQ sauce, and rum. Served over a colorful mix of crisp lettuce and fresh vegetables, with a side of strawberry vinaigrette to complete this tropical culinary creation.




## Ingredients:

- 6 oz. Gordon Choice Grilled Chicken Breast #136480
- 2 oz. Guava
- 2 oz. Rum
- 2 oz. BBQ Sauce
- Paprika
- 8 oz. Lettuce
- 4 oz. Tomatoes, Carrots, Cucumber
- 2 oz. Strawberry Dressing

## Instructions:

1. In a small saucepan over medium heat, combine guava paste, BBQ sauce, rum, and paprika.
2. Stir and simmer for 3-5 minutes until slightly thickened. Remove from heat and set aside.
3. Brush chicken breasts with the glaze.
4. Heat a grill or skillet over medium heat and cook chicken for 5-6 minutes per side.
5. In the last few minutes, brush again generously with the guava BBQ rum glaze, allowing it to caramelize.
6. Once chicken reaches an internal temperature of 165°F, remove from heat and let it rest for 5 minutes before slicing.
7. In a large bowl, combine mixed greens, cherry tomatoes, carrots, cucumbers, feta, and toasted almonds.
8. Serve.

Product	Description	Code #	Pack Size
 <b>Gordon Choice®</b> Fully Cooked 6 oz. Chicken Breast	Tender, juicy chicken breast seasoned and grilled to perfection.	136480	4 packs of (10) 6 oz. Chicken Breasts

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

