

Dive into our Caribbean Jerk Apple Slaw Chicken Sandwich! This sandwich features a tender jerkseasoned chicken breast topped with crisp apple vinaigrette slaw and crunchy crinkle-cut pickles for a burst of island flavor.



Ingredients:

- 1pc. Gordon Choice Fully Cooked 6 oz Chicken Breast #136480
- 1oz. Trade East Jerk Seasoning #655244
- 2oz. Grandma's Kitchen® Apple Vinaigrette Slaw #561448
- 3each Gordon Choice Breaded Crinkle-Cut Pickles #532602

Instructions:

- 1. Rub or coat all sides of chicken with 1 oz. of jerk seasoning.
- 2. Sear in a hot skillet or grill pan for 2-3 minutes per side until nicely caramelized and internal temp reaches 165°F.
- 3. Deep fry 3 breaded crinkle-cut pickles per package directions until hot and crispy. Drain on a paper towel.
- 4. Lightly toast your sandwich bun until golden for added texture and flavor.

Assemble the Sandwich:

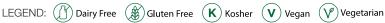
- Bottom bun
- · Sliced jerk-seasoned chicken breast
- 2 oz. apple vinaigrette slaw (spooned directly on top)
- · 3 crispy pickles
- Top bun
- 5. Serve hot with a side of fries, chips, or tropical fruit.

Product	Description	Code #	Pack Size
Gordon Choice® Fully Cooked 6 oz Chicken Breast	These fully cooked, tender chicken breasts come grilled to perfection, with smoky notes ready to elevate your menu. We've infused them with a subtle chicken base marinade for savory depth to pair well with any sauce or seasoning.	136480	4 packs of 10 x 6oz*
Grandma's Kitchen ® Apple Vinaigrette Slaw	A blend of freshly shredded cabbage, green onions, and diced apples in a light and tangy oil and vinegar dressing.	561448	2/5 lb.

*Chicken breasts are approximately 6 oz before cooking.

























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