

SIZZLING FAJITA PULLED CHICKEN

Smoky cumin and charred peppers meet rich butter sauce in this Fajita Butter Sauce Sous Vide Pulled Chicken, built on Sandridge's Pulled Chicken with Rotisserie Style Flavoring. This bold, globally-inspired protein is ready in minutes and built for bowls, tacos, and burritos, giving operators a fast, flavorful answer to growing demand for craveable, on-trend proteins.



Ingredients:

- 1 pouch (32 oz.) Land O' Lakes® Butter Sauce
- 5 lbs. Sandridge Pulled Chicken with Rotisserie Style Flavoring
- 2 oz. Fajita Seasoning Blend
- ½ cup Roasted Bell Peppers, Diced
- ½ cup Roasted Onion, Diced
- 1 tbsp. Fresh Lime Juice

Instructions:

1. Heat Butter Sauce in a saucepan over medium heat; whisk in fajita seasoning until fully combined.
2. Add Sandridge Pulled Chicken; toss to coat evenly and heat through, about 6-8 minutes.
3. Fold in roasted peppers and onion; heat through.
4. Finish with fresh lime juice.
5. Hold hot until service or cool to store refrigerated until next service.
6. Serve over Sandridge Cilantro Lime Rice



Product	Description	Code #	Pack Size
 Gordon Choice® Pulled Rotisserie Style Chicken	Our chicken is slow-cooked to juicy perfection, and kissed with a flavorful, rotisserie-style seasoning blend.	441374	5/2 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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GFS MICROSITE