

BISTRO-STYLE CHICKEN BÉARNAISE

Classic French technique meets modern foodservice speed in this Sous Vide Grilled Chicken Breast with Béarnaise Butter Sauce, built on Sandridge's Fully Cooked Grilled Chicken Breasts. This elevated, restaurant-quality entrée delivers a polished plate presentation without the labor of a scratch-made béarnaise, giving operators an easy upsell for lunch and dinner menus alike.



Ingredients:

- (16 oz.) Land O' Lakes® Butter Sauce
- 5 lbs. Sandridge Fully Cooked Grilled Chicken Breasts
- ¼ cup White Wine Vinegar
- 2 tbsp. Fresh Tarragon, Chopped
- 2 tbsp. Shallot, Minced
- 2 Egg Yolks
- 1 tsp. Kosher Salt
- ½ tsp. Black Pepper

Instructions:

1. Combine white wine vinegar and shallot in a saucepan; simmer until reduced by half.
2. Whisk in egg yolks off heat, then slowly whisk in warmed Butter Sauce until smooth and emulsified.
3. Stir in tarragon; season with salt and pepper.
4. Heat Sandridge Fully Cooked Grilled Chicken Breasts using desired method.
5. Plate chicken and top with warm béarnaise butter sauce; serve immediately.



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.	136480	4 packs of 10 x 6oz*

*Chicken breasts are approximately 6 oz before cooking.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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