

Chicken Avocado Melt Sandwich



Quantity	Client	Ingredients	Product #
1 each	Flower's/European Bakery	English Muffin, plain, fork split	#10531180
1 cup	Tyson	FC 100% All Natural*, Low Sodium Diced Mostly Dark 80/20 Dark/White Meat 1/2", heated in oven until warm	#25559-928
4 tablespoons	Simplot	Harvest Fresh avocado pulp	#10071179932260
½ teaspoon	DPSG	ReaLime	#014800582048
½ teaspoon	Roland	Jalapenos, chopped	#45770
As needed	Roland	Sea salt, fine	#70826
As needed	ACH/Tones	Ground black pepper	#55660
5-6 tablespoons	Land O Lakes	Extra Melt Sauce, White, warmed	#39050
As needed	Fresh	Cilantro, chopped	
4 ounces	Simplot	JR Buffalos Sidewinders	#10071179032175

Method

1. Split the English muffin in half and toast. Set aside.
2. Combine the warmed diced chicken with the avocado pulp, ReaLime, and chopped jalapenos. Mix well to combine. Season as needed with salt and pepper.
3. Place the English muffins face up on a plate. Divide the chicken mixture between the two halves of English muffin to serve open face.
4. Pour warm Extra Melt Sauce over each half on top of the chicken avocado mixture.
5. Top with chopped cilantro for garnish.
6. Serve with JR Buffalos Sidewinders for added flavor and a crunchy side dish.



Yield: 1 open face sandwich

MELT SANDWICHES ARE TRENDING NOW!

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