



Chipotle BBQ Pineapple Chicken Sandwich with Bacon

Approx. Servings/Yield: Serves 8 each

Prep/Cook Time: Marinate 8-24 hours, cook and assemble 15 minutes

Ingredients:

8 ea.	TYSON Chicken Breast, raw #4318
2 tbsp.	MINOR'S Natural Gluten Free Chicken Base #43706-7
8 oz.	Oil, blended
16 oz.	FRENCH'S Cattlemen's Kansas City Classic BBQ #05396
2 tbsp.	MINOR'S Chipotle Flavor Concentrate #68606-9
8 ea.	Whole Wheat Bun
4 oz.	Spinach, fresh
	ROLAND Pineapple Slices, Rings in Natural Juice #64316
16 ea.	TYSON Wright Brand Natural Texas Smoked Bacon #401120, 14-18 slices per lb.
8 ea.	SIMPLOT Sweets (4 oz. servings) 3/16"x3/8" #024668

Directions:

- Place chicken into 6" 1/2 hotel pan. Thoroughly combine chicken base with oil. Pour the chicken marinade over the chicken and mix until all of the chicken is coated. Marinate for 8-24 hours.
- Grill or roast chicken until fully cooked (165 f). Hold warm for service.
- Combine BBQ sauce with chipotle flavor concentrate, mix thoroughly. Hold for service.
- Grill the pineapple rings and hold for service. Also in an oven or on a flat top cook the bacon and hold for service.
- Deep fat fry the Sweets until done and hold for service.
- To assemble: Glaze the chicken with BBQ mixture and place on bottom bun. Top with pineapple ring spinach, bacon and top bun.
- Add Sweet Fries and serve while hot.