

THANKSGIVING SANDWICH

This sandwich is incredibly easy to make! With pre-cooked chicken, stuffing, and cranberry orange relish, your chefs can assemble this dish in a matter of minutes, reducing back-of-house labor and allowing them to focus on crafting other culinary masterpieces.



Ingredients:

- 4oz. Gordon® Choice Pulled Rotisserie Style Chicken per sandwich #441374
- 3 oz. Sandridge® Cranberry Orange Relish #772510
- 2oz. Mayo
- 3oz. Home-style Stuffing
- 2 Pieces Sliced Sourdough Bread
- Lettuce

Instructions:

1. Heat the rotisserie chicken until the temperature reaches 165 degrees
2. In a mixing bowl, mix the mayo and cranberry orange relish together
3. On a slice of sourdough, add the chicken, stuffing, lettuce, and cranberry orange mayo.
4. Place the other piece of sourdough on top and place in a Panini machine set on high for approximately 5 minutes or until golden brown.
5. Cut & Serve

Product	Description	Code #	Pack Size
 <p>Gordon® Choice Pulled Rotisserie Style Chicken</p>	Fully cooked, pulled chicken is made with a simple rotisserie-style seasoning blend that gives it a flavor that is sure to please. Perfect for a variety of dishes, such as sandwiches, wraps, salads, and tacos.	441374	5/2lb Pouches
 <p>Sandridge® Cranberry Orange Relish</p>	Bursting with fresh flavor, made from a premium blend of cranberries, crisp apples, and fresh oranges.	    	1/10lb Containers

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher



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