

Ideation Foods

Concept and Product Development

Draker Chicken Sandwich

Category: Sandwiches

Serves 12

Ingredients

- 12 each (4 oz.) marinated boneless skinless chicken breasts (recipe follows)
- 6 each large ripe Hass Avocados, cut into quarters, sliced lengthwise*
- Vegetable Topping (recipe follows)
- Dressing (recipe follows)
- 3/4 cup mayonnaise
- 12 each petite French rolls, sliced horizontally
- **Marinated Chicken Breasts**
- Yield: 12 each
- 12 each 4 oz. boneless skinless chicken breasts
- 3 Tbsp. Organic soy sauce
- 3 each lemons cut into thin pinwheels
- 6 each garlic cloves, thinly sliced
- **Vegetable Topping**
- Yield : 3 cups loosely packed
- 5 leaves Napa Cabbage, thinly sliced
- 3 carrots, peeled, julienne 2" long
- 3/4 bunch cilantro, washed, tough stems removed
- 1 Tbsp. fresh mint, chopped
- 1 1/2 Tbsp. fresh basil, chopped
- **Dressing**
- Yield 4 Tbsp.
- 4 tsp. sesame oil
- 4 tsp. rice wine vinegar
- 4 tsp. fish sauce

* A large avocado weights about 8 oz. as purchased.

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Instructions

1. **Marinated Chicken Breasts Preparation**
 2. In a large bowl toss together the chicken breasts, soy sauce, lemons and garlic.
 3. Marinate for 4 hours.
 4. Remove chicken and discard other ingredients. Refrigerate chicken until needed.
 5. **Vegetable Topping Preparation**
 6. In a medium bowl toss together all vegetables and herbs. Refrigerate until needed.
 7. **Dressing Preparation**
 8. In a small bowl whisk together all ingredients. Refrigerate until needed.
 9. **Per order:**
 10. Grill the marinated chicken breast until done.
 11. Spread French roll base with 1 Tbsp. mayonnaise
 12. Toss a half cup of vegetable topping with a 1/2 tsp. of dressing and place on bun base.
Top with grilled marinated chicken breast, 1/4 each Hass Avocado sliced and fanned and roll top.
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