

≡ SPICY CHICKEN CRUNCH WRAP ≡

Crispy Pierce Chicken® Country Style Chicken Tenderloin Fritters dressed with a jalapeño tequila aioli, spicy pickle relish, shredded cheese and crisp lettuce wrapped in a flour tortilla.

“At Top 500 FSRs, chicken sandwiches and wraps totaled 413 items listed at 176 chains as of 2011; although this reflects a slight dip in menu items over the past couple of years (down from 432 offerings in 2009), chicken sandwiches remain overwhelmingly prevalent and outpace the second most-frequently menued sandwich variety, turkey, by hundreds of items.”

Technomic, Sandwich Consumer Trend Report, 2012.



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 24 servings

Serving Size: 271g	Amount Per Serving	% Daily Value*
Calories:	560	
Total Fat:	24g	37%
Cholesterol:	55mg	18%
Sodium:	1730mg	72%
Total Carbs:	61g	20%
Dietary Fiber:	4g	16%
Sugars:	5g	
Protein:	24g	

*Percent Daily Values are based on a 2,000 calorie diet.

Allergens: eggs, milk, soy, wheat

INGREDIENTS

Pierce Chicken® Country Style Chicken Tenderloin Fritters (Code #13617)	5 pounds (1 bag)
Jalapeño tequila aioli (recipe provided)	3 cups
Flour tortillas (10 inch), warmed	24 each
Monterey Jack cheese, shredded	3 cups (12 ounces)
Leaf lettuce	2 heads (48 pieces)
Tomatoes	4 medium (24 slices)
Spicy pickle relish (recipe provided)	3 cups

METHOD

To make one serving:

1. Fry 2 Country Style Chicken Tenderloin Fritters in deep fryer at 350°F for 8 to 10 minutes or until a thermometer inserted into the chicken reads 165°F; drain.
2. Spoon 2 tablespoons jalapeño tequila aioli in center of tortilla.
3. Layer with 2 tablespoons shredded Monterey Jack cheese, 2 lettuce leaves, 1 slice tomato, 2 Country Style Chicken Tenderloin Fritters and 2 tablespoons spicy pickle relish.
4. Fold up the bottom and the top; roll in sides of tortilla over filling. Cut in half at a 45-degree angle to serve.

JALAPEÑO TEQUILA AIOLI

Mayonnaise	2 cups	Lime juice	2 tablespoons
Jalapeño peppers, seeded, minced	¾ cup	Tequila	2 tablespoons
Agave syrup	2 tablespoons		

Makes 3 cups:

1. Whisk all ingredients in a bowl. Refrigerate until service.

SPICY PICKLE RELISH

Dill pickles, ¼-inch dice	1½ cups	Pickled jalapeños, ¼-inch dice	1½ cups
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Makes 3 cups:

1. Mix all ingredients in a small bowl.



Please contact your Pierce Chicken® Representative or visit poultry.com for more information.

