PIERCE CHICKEN®

# WAR-WORTHY

## CHICKEN RECIPES

PIERCE CHICKEN

# Ultimate Fried Chicken Salad

This colorful and flavorful salad appeals with mixed greens, cherry tomatoes, crispy chickpeas, roasted beets and crisp, tender chunks of whole muscle chicken. Topped with Harissa-spiced lemon yogurt dressing.

## Ingredients Yield: 1 serving

- PIERCE® Original Breaded Chicken Breast Fillet, Fried, Chopped ..... 1 each
- Baby Arugula ..... 1 cup
- Baby Spinach ..... 1 cup
- Baby Kale ..... 1 cup
- Cherry Tomatoes, multicolor, sliced ..... 1/3 cup
- Crispy Chickpeas, prepared ..... 1/4 cup
- Roasted Beets, cubed, prepared ..... 1/4 cup
- Harissa Pepper & Lemon Yogurt Dressing ..... 2-3 Tbsp

## Procedure

1. Place all the greens in a bowl.
2. Top with cherry tomatoes, crispy chickpeas, beets, and fried chicken.
3. Drizzle dressing over salad or serve on the side.

## Harissa & Lemon Yogurt Dressing Yield: 1 cup

- Greek Yogurt, plain ..... 1 cup
- Lemon Juice, fresh ..... 3 Tbsp
- Harissa Powder ..... 1 1/2 Tbsp
- Olive Oil ..... 1/3 cup
- Apple Cider Vinegar ..... 1 Tbsp
- Garlic Paste ..... 1 Tbsp
- Honey ..... 1 tsp
- Salt ..... 1/2 tsp

## Procedure

1. Place all ingredients in a bowl and mix until fully incorporated.

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# Spicy Chicken BLT

Offer a hot take on the beloved BLT with the addition of a crispy, spicy whole muscle chicken breast fillet plus juicy tomato slices, peppery arugula leaves, thick-cut bacon, and roasted garlic aioli on toasted sourdough bread.

## Ingredients Yield: 1 serving

- PIERCE® Spicy Breaded Chicken Breast Fillet, Fried ..... 1 each
- Sourdough Bread Slices, Toasted ..... 2 each
- Roasted Garlic Aioli ..... 1 1/2 Tbsp
- Tomato Slices ..... 2 each
- Thick-cut Bacon Strips ..... 2 each
- Arugula (tossed in lemon juice, salt & pepper) ..... 1 cup

## Procedure

1. Spread roasted garlic aioli onto both top and bottom toasted bread slices.
2. Place the tomato slices on bottom bread slice, followed by the bacon strips, spicy fried chicken, the dressed arugula and then the remaining bread slice.

## Roasted Garlic Aioli Yield: 1/2 cup

- Garlic Head, roasted & smashed cloves ..... 1 each
- Mayonnaise ..... 1/2 cup
- Olive Oil ..... 2 Tbsp
- Lemon Juice, fresh ..... 1 tsp
- Worcestershire Sauce ..... 1/2 tsp
- Cayenne Pepper ..... 1/8 tsp
- Salt ..... 1/2 tsp
- Black Pepper ..... 1/4 tsp

## Procedure

1. Place all ingredients in a bowl and mix until fully incorporated.

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# Original Peanut Butter Chicken Sandwich

Creamy peanut butter delivers both modern comfort and adventurous flair paired with a crispy, whole muscle chicken breast fillet and spicy cilantro-jalapeño cabbage slaw on a brioche bun.

## Ingredients Yield: 1 serving

PIERCE® Original Breaded Chicken Breast Fillet, Fried ..... 1 each
Brioche Bun ..... 1 each
Creamy Peanut Butter ..... 11/2 Tbsp
Cilantro-Jalapeño Cabbage Slaw ..... 1/2 cup

## Procedure

1. Toast the brioche bun.
2. Spread peanut butter onto both top and bottom buns.
3. Place fried chicken on bottom bun. Top with slaw and remaining bun.

## Cilantro-Jalapeño Cabbage Slaw Yield: 1 cup

Green Cabbage, shredded ..... 1/2 cup
Purple Cabbage, shredded ..... 1/4 cup
Carrot Sticks ..... 1/4 cup
Cilantro, chopped ..... 1/4 cup
Jalapeño Slices ..... 3 Tbsp
Lime Juice, fresh ..... 3 tbsp
Honey ..... 1 tsp
Salt ..... 1 tsp

## Procedure

1. Place all ingredients in a bowl and mix until fully incorporated.

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# Spicy Chicken Street Corn Bowl

Creating excitement comes easy in this healthful bowl of earthy roasted sweet potato-brussels sprout hash topped with sweet street corn, crisp and spicy hand breaded chicken breast fillet served with a tangy lemon vinaigrette.

## Ingredients Yield: 1 serving

PIERCE® Spicy Breaded Chicken Breast Fillet, Fried, Chopped ..... 1 each
Roasted Sweet Potato Cubes ..... 1 cup
Roasted Brussels Sprouts ..... 1/2 cup
Roasted Corn ..... 1/4 cup
Avocado Chunks ..... 1/4 cup
Lemon Vinaigrette ..... 2 Tbsp

## Procedure

1. Place the roasted sweet potatoes and brussels sprouts in a bowl for serving.
2. Top with roasted corn, fresh avocado chunks and spicy fried chicken chunks.
3. Drizzle with lemon vinaigrette.

## Lemon-Cumin Vinaigrette Yield: 1/4 cup

Lemon Juice, fresh ..... 1 1/2Ttbsp
Dijon Mustard ..... 1 Tbsp
Ground Cumin ..... 1/4 tsp
Olive Oil ..... 2 Tbsp
Honey ..... 1/2 tsp
Salt ..... pinch
Pepper ..... pinch

## Procedure

1. Place all ingredients in a bowl and mix until fully incorporated.

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# Lemon-Miso Spicy Chicken Sandwich

Citrusy yuzu and miso provide an on-trend pop of Asian-inspired flavor while pimento cheese and dill pickles add additional savory comfort to fried spicy whole muscle chicken breast fillet on a toasted brioche bun.

## Ingredients Yield: 1 serving

PIERCE® Spicy Breaded Chicken Breast Fillet, Fried ..... 1 each
Brioche Bun, Sliced, Toasted ..... 1 each
Yuzu Lemon-Miso Mayo ..... 1 1/2 Tbsp
Pimento Cheese, prepared ..... 2 Tbsp
Dill Pickles, thick-cut ..... 2 each

## Procedure

1. Spread yuzu lemon-miso mayo on both top and bottom toasted buns.
2. Place fried chicken on bottom bun. Top with pimento cheese spread, dill pickles, and remaining bun.

## Yuzu Lemon-Miso Mayo Yield: 1/2 cup

Mayonnaise ..... 1/2 cup
Miso Paste ..... 1 Tbsp
Yuzu Lemon Concentrate ..... 3 tsp
Garlic Powder ..... 1/4 tsp

## Procedure

1. Place all ingredients in a bowl and mix until fully incorporated.

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# Garlic-Parm Chicken Sandwich

The satisfaction of a complete Italian-style meal comes in a single sandwich made with a crispy, spicy whole muscle chicken fillet, melting provolone cheese, marinara and rich garlic-parm mayo on a brioche bun.

## Ingredients Yield: 1 serving

PIERCE® Original Breaded Chicken Breast Fillet, Fried ..... 1 each
Brioche Bun, Sliced, Toasted ..... 1 each
Garlic-Parm Mayo ..... 1 1/2 Tbsp
Provolone Cheese, sliced ..... 1 each
Marinara Sauce ..... 1 1/2 Tbsp

## Procedure

1. Spread garlic-parm mayo onto both top and bottom toasted buns.
2. Place fried chicken on bottom bun. Top with sliced provolone, marinara sauce and remaining bun slice.

## Garlic-Parm Mayo Yield: 1/2 cup

Mayonnaise ..... 1/2 cup
Garlic Paste ..... 1 1/2 tsp
Parmesan Cheese, grated ..... 3 Tbsp

## Procedure

1. Place all ingredients in a bowl and mix until fully incorporated.