



Avocado Fried Chicken Salad Sandwich

Yield: serves 1

*Indicates items from National Food Group

Ingredients

4 oz	<i>*Popcorn Chicken</i>
1 each	<i>*Sandwich Thins Bread Bun</i>
1	<i>*Half Avocado</i>
3 oz	mayonnaise
1 tsp	lemon juice
1 tsp	sriracha sauce
1 T	green onion, chopped
1 T	cucumber, diced small
1 T	basil, chopped
1 oz	kale or spinach
2 each	tomato sliced
	salt and pepper to taste

Preparation

- 1) Fry chicken in a 350° F fryer for 6-8 minutes until fully cooked; hold at room temperature 4-6 minutes.
- 2) In a mixing bowl, add chicken, avocado, mayonnaise, lemon juice, sriracha, green onions, cucumber and basil; mix until all ingredients are incorporated. Add salt and pepper to taste and hold for service.
- 3) Assembly: layer bun with kale, chicken salad, tomato, and top with bun.