



APRIL 2017

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Suggested Sell Price: \$7.99

Food Cost: \$2.02

Food Cost %: 27%

Profit: \$5.77

INGREDIENTS

- #18856 1ea Perdue Crispy Chicken Filet RTC
- #61125 1ea Abuelita tortilla wrap
- 1/2c Veggie Slaw
- #22238 3C Napa Cabbage, shredded
- #22553 1C Carrots, shredded
- #22106 1C Cucumber, julienned
- #22247 1C Scallions, sliced
- #22288 1ea Finger Hot Chili Pepper, minced
- #22472 1/4C Cilantro, chopped
- Veggie Slaw Dressing**
- #65472 1/2C Roland Rice Wine Vinegar
- #22147 3ea Garlic cloves, minced
- #81066 3/4C Light Brown Sugar
- #46630 1C Roland Coconut Milk
- #48008 1Tbsp Kikkoman soy sauce
- #55552 TT Salt
- Xantham gum (*or other starch to thicken*)
- #91637 2Tbsp Thai Kitchen Fish Sauce
- #45651 1Tbsp Roland sesame oil



VIETNAMESE CRISPY CHICKEN

PROCEDURE

In a medium saucepot, combine the garlic, brown sugar, soy sauce and rice wine vinegar. Gently warm over medium heat to dissolve the sugar crystals. Add the coconut milk. Tighten with xantham gum or alternative starch until sauce thickens and remove from heat. Note: when working with xantham gum, sauce tends to continue to thicken as sauce cools. It may also be used to thicken from cool state if preferred. Once sauce has cooled, add in the fish sauce, sesame oil and season to taste with salt. Store under refrigeration. Combine all sliced veggies in a medium mixing bowl. Add dressing to the veggies and toss to combine. Adjust seasoning with salt. Store under refrigeration. 1.) Fry the breaded chicken in a 350 degree fryer for @4 minutes or until thoroughly cooked. Slice the chicken into bite sized strips. 2.) In a small bowl, toss the chicken strips in the veggie slaw, then fold into the tortilla wrap. Slice in half and serve immediately.