

CHICKEN BACON AND TURKEY CLUB

Pierce Chicken® Chicken Bacon, sliced turkey, Brie cheese and raspberry-fennel chutney served on a brioche roll.

“Consumer data indicates that chicken sandwiches are the most common burger alternative at lunch, likely due to their similarity to burgers in both portability and menu presence.”

Technomic, Burger Consumer Trend Report, 2013.



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 24 servings

Serving Size: 522g	Amount Per Serving		% Daily Value*
Calories:	1100		
Total Fat:	67g		103%
Cholesterol:	385mg		128%
Sodium:	3450mg		144%
Total Carbs:	46g		15%
Dietary Fiber:	3g		12%
Sugars:	26g		
Protein:	70g		

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

Allergens: milk, wheat

INGREDIENTS

Brioche rolls, sliced, toasted	24 each
Raspberry chutney (recipe provided)	3 cups
Deli turkey, sliced thin	6 pounds
Pierce Chicken® Chicken Bacon (Code #11054), cooked	7½ pounds (100 slices) (½ of a pouch)
Brie cheese, sliced	7½ pounds (72 slices)
Arugula	3 quarts (25 ounces)

METHOD

To make one serving

1. Spread the bottom side of the toasted brioche roll with 2 tablespoons raspberry chutney.
2. Layer with 4 ounces sliced turkey, 4 slices Chicken Bacon, 3 slices Brie cheese and ½ cup arugula. Replace roll top.

RASPBERRY CHUTNEY

Fennel, cored, ¼-inch dice	1 cup	Raisins, chopped	6 tablespoons
Yellow onion, peeled, ¼-inch dice	6 tablespoons	Stone ground mustard	6 tablespoons
Butter, unsalted	2 tablespoons	Balsamic vinegar	3 tablespoons
Raspberries, fresh	3 cups	Apple cider vinegar	3 tablespoons
Corn starch	6 tablespoons	Salt	1½ teaspoons
Dark brown sugar, packed	6 tablespoons	White Sambuca	1½ teaspoons

Makes 3 cups:

1. Sauté fennel and onion in butter in a large saucepan for 5 to 8 minutes or until tender.
2. Add the remaining ingredients; cook and stir for 20 to 25 minutes or until sauce thickens.
3. Refrigerate until service.