

≡ BONELESS WING PO' BOY ≡

Crunchy Pierce Chicken® Boneless Wing Dings® piled high on a hoagie roll dressed with a tangy mustard seed cabbage slaw and spicy remoulade aioli.

“Flavor trends and menu inspirations often come from around the world, but trend watchers are now noting the renewed interest in homegrown flavors and cuisines that feature a regional American influence.”

Technomic, Flavor Consumer Trend Report, 2013.



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 24 servings

Serving Size: 379g	Amount Per Serving	% Daily Value*
Calories:	800	
Total Fat:	42g	65%
Cholesterol:	65mg	22%
Sodium:	1950mg	81%
Total Carbs:	81g	27%
Dietary Fiber:	10g	40%
Sugars:	16g	
Protein:	31g	

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

Allergens: eggs, soy, wheat

INGREDIENTS

Pierce Chicken® Boneless Wing Dings® (Code #111125)	7½ pounds (120 pieces) (Approx. 1½ bags)
Creole remoulade (recipe provided)	3 cups
Hoagie rolls, sliced, toasted	24 each
Mustard seed slaw (recipe provided)	3 quarts

METHOD

To make one serving:

1. Fry 5 Boneless Wing Dings® in deep fryer at 350°F for 6 to 8 minutes or until a thermometer inserted into the chicken reads 165°F.
2. Spread 2 tablespoons Creole remoulade on cut sides of toasted hoagie roll.
3. Layer bottom roll with Boneless Wing Dings® and ½ cup mustard seed slaw; replace roll top.

CREOLE REMOULADE

Mayonnaise	2¼ cups	Creole seasoning	2 tablespoons
Dill pickles, ¼-inch dice	¾ cup	Chili powder	2 tablespoons
Dill pickle juice	6 tablespoons	Cayenne pepper	1 tablespoon
Dry mustard	2 tablespoons		

Makes 3 cups:

1. Whisk all ingredients in a small bowl until combined.
2. Refrigerate until service.

MUSTARD SEED SLAW

Apple cider vinegar	1 quart	Salt	2 teaspoons
Mustard seeds	½ cup	Vegetable oil	2 cups
Honey	½ cup	Green cabbage, cored, shredded	3 quarts
Red wine vinegar	2 tablespoons	Carrots, peeled, shredded	2 cups

Makes 3 quarts:

1. Combine cider vinegar and mustard seeds in a large saucepan.
2. Bring to a simmer; cook for 18 to 20 minutes or until nearly dry.
3. Cool mustard seeds.
4. In a bowl, combine mustard seeds, honey, red wine vinegar and salt.
5. Whisk in oil slowly until emulsified.
6. Combine cabbage and carrots in a large bowl; add mustard seed dressing and toss to coat.