

≡ CHICKEN FRITTER POTATO STACK ≡

Shredded potato hash browns layered with a Pierce Chicken® Country Style Chicken Tenderloin Fritters, sunny side up egg and spicy hollandaise sauce.

“Breakfast entrees with chicken have increased 16% on Top 500 full-service restaurant menus since 2011.”

Food Business News, "Staying abreast of poultry preference," April 2013.



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 24 servings

Serving Size: 382g	Amount Per Serving		% Daily Value*
	Calories:	880	
	Total Fat:	65g	100%
	Cholesterol:	535mg	178%
	Sodium:	2190mg	91%
	Total Carbs:	39g	13%
	Dietary Fiber:	4g	16%
	Sugars:	2g	
	Protein:	40g	

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

Allergens: eggs, milk, soy, wheat

INGREDIENTS

Vegetable oil	1 cup
Hash brown potatoes, shredded, frozen	3 quarts
Pierce Chicken® Country Style Chicken Tenderloin Fritters (Code #13617)	5 pounds (1 bag)
Eggs	24 each
Salt	2 tablespoons
Cheddar cheese, shredded	12 cups (3 pounds)
Spicy Hollandaise sauce (recipe provided)	3 cups
Chives, fresh, chopped	¼ cup

METHOD

To make one serving:

1. Heat oil in a deep skillet to 350°F; add ½ cup hash browns.
2. Cook for 3 minutes or until golden brown; flip and cook for 2 minutes or until golden brown; drain.
3. Fry 2 Country Style Chicken Tenderloin Fritters in deep fryer at 350°F for 8 to 10 minutes or until a thermometer inserted into the chicken reads 165°F; drain.
4. Cook 1 egg sunny side up.
5. Place hash browns on a plate; sprinkle with ¼ teaspoon salt; top with ½ cup cheddar cheese. Layer with 2 Country Style Chicken Tenderloin Fritters, 1 egg and 2 tablespoons hollandaise sauce; sprinkle with ½ teaspoon chives.

SPICY HOLLANDAISE SAUCE

Egg yolks	20 each	Sriracha sauce	½ cup
Lemon juice	¾ cup	Salt	½ teaspoon
Butter, unsalted, melted	1¼ pounds		

Makes 3 cups:

1. Whisk egg yolks and lemon juice in a large stainless steel bowl until combined.
2. Place the bowl over a pot of simmering water; add the butter slowly, whisking until sauce thickens.
3. Add Sriracha sauce and salt; stir until combined.
4. Hold warm for service.