Grilled Chicken Sandwich with Poblano Crema

Average user rating: ★★★★ (from 1 user(s))

Latin inspired chicken sandwich with several layers of complementary flavors.

Yield	31 lbs sandwich 2-1/4 cups sauce (38/13-3/4oz servings)
Serves	38
Preparation time	1 hour
Cooking time	12 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
19	oz		2-1/3 cups	Olive oil	
9.5	oz		18 tbsp	**Minor's® Red Chile Adobo Flavor Concentrate Gluten Free (6x13.6oz)US**	
9.5	lb		38 pieces	Chicken breast fillet, without skin	boneless
12.5	oz		1-1/2 cups	Sour cream	
4	oz		1/2 cup	Mayonnaise	
1	oz		2 tbsp	**Minor's® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US**	
1	oz		2 tbsp	Lime juice, fresh	
114	oz		38 slices	Baguette	Brioche buns, grilled, hot
40	oz		38 slices	Monterey Jack cheese	
95	oz		38 slices	Pineapple	grilled, hot
57	oz		76 slices	Bacon	cooked
19	oz		38 leaves	Lettuce	leaf

Preparation Steps

1. In a bowl, whisk together the oil and Red Chile Adobe Flavor Concentrate. Thoroughly cover the chicken breasts in the adobo marinade. Marinate for at least 1 hour.
2. In a mixing bowl, combine the sour cream, mayonnaise, Fire Roasted Poblano Flavor Concentrate and lime juice. Season to taste and reserve.
3. Once the chicken has been marinated, grill over medium high heat. Cook to 165°F.
4. To assemble, spread 1-1/2 tsp of the poblano cream on the bottom bun. Top in order with: 1 slice of cheese, 1 grilled chicken breast, 1 pineapple ring, 2 slices of bacon and 1 lettuce leaf.
5. Drizzle 1-1/2 tsp of poblano cream over the top of the lettuce and top with other half of bun.

Chef's tip

Serve with a side of black bean relish.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	867.9
Energy (Kj)	3635.3
Protein (g)	47
Carbohydrate, total (g)	55.9
Fats, total (g)	50.2
Sugars, total (g)	9.2
Fats, saturated (g)	19.1
Fiber, total dietary (g)	4
Sodium (mg)	1204.6

Calcium (mg)	329.2
Cholesterol (mg)	126.1
Iron (mg)	3.9
Fats, monounsaturated (g)	23.9
Fats, polyunsaturated (g)	5.8
Vitamin A (µg_RAE)	216.5
Vitamin C (mg)	31.3
Vitamin D (µg)	7.1

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.