



TEAM FOUR
FOODSERVICE



Pickle Brine Chicken Sandwich with Ken's Green Chili Aioli

Yield: 1 sandwich

Ingredients:

- 1 ea. Chicken thighs
- 1 oz. Dill Pickle juice
- 1 oz. Buttermilk
- ½ c. Seasoned flour (w/ salt, pepper and cayenne pepper)
- 1 ea. Brioche roll
- ½ c. Slaw mix
- 1 oz. Ken's Lemon Vinaigrette
- 1 oz. Ken's Lime Vinaigrette
- 3 oz. Ken's Green Chili Aioli
- 3 ea. Bread & butter pickles

Directions:

1. Marinate chicken thighs overnight in pickle juice.
2. Make citrus slaw by mixing cole slaw mix with Ken's lemon and lime vinaigrette.
3. When ready, remove thigh from pickle juice and dip in buttermilk.
4. Remove from buttermilk and coat with seasoned flour. Deep fry at 350°F until minimum internal temperature of 165°F.
5. Toast roll and brush both sides with Ken's Green Chili Aioli.
6. Place chicken, slaw and pickles on top. Serve.

Recipe and photo courtesy of Ken's