

Spicy Chicken Sandwich with HP Ground Chicken - 1784

Recipe group	Additional name	Diet factors	Portions	Portion size
-			25	10.84 oz

	Capacity measure	EP	Trim loss	AP	Name of ingredient
1				6 lb 4.00 oz	Hungry Planet Chicken™
	12 1/2 tsp		0%	0 lb 1.22 oz	Salt, kosher, Diamond Crystal
	6 1/4 tsp		0%	0 lb 0.50 oz	Spices, black pepper, ground
	12 1/2 tsp		0%	0 lb 0.96 oz	Spices, garlic powder
	6 1/4 tsp		0%	0 lb 0.48 oz	Spices, onion powder
	6 1/4 tsp		0%	0 lb 0.39 oz	Spices, pepper, red or cayenne
	12 1/2 tbsp		0%	0 lb 6.25 oz	Louisiana hot sauce

In a large bowl, combine Hungry Planet Ground Chicken, salt, black pepper, hot sauce, cayenne, garlic powder, and onion. Mix, until well combined. Once mixed, separate chicken into 4-4 oz portions. Shape chicken patties into cutlets, being sure not to make them look too uniform for a more “conventional chicken” look. Each patty should be about 3/4 of an inch thick and about 4 to 5 inches long. Once formed, place patties onto a plate, and place them into the refrigerator for about 10 minutes or until ready to use.

Place 1 Cup of Rice flour, cornmeal, cayenne pepper, and seasoning salt in a bowl and mix until well combined. In another shallow dish, combine 3/4 cup of water and 2 Tablespoons of rice flour. Stir until well combined to make a slurry.

Take cutlets out of the refrigerator and dip them into the slurry mixture and evenly coat. This will help the breading stick to the chicken while frying. Once all cutlets are evenly coated. Dredge each piece in a breading mixture and evenly coat.

Heat a large frying pan, with 1 1/2 cups of oil in it, on medium-high heat. Once oil temperature reaches 350 degrees, fry each cutlet, until golden brown, on each side for about 4 minutes. Internal temperature should reach 160 degrees. ?

Once finished, place on paper towels to remove excess oil.

To serve, place Hungry Planet Spicy Chicken on bun, and top with your favorite toppings like lettuce, tomatoes, pickles and vegan mayo.

	Capacity measure	EP	Trim loss	AP	Name of ingredient
2	~ 1 1/2 qt		0%	2 lb 2.83 oz	Rice flour, white, unenriched
	19 tbsp		0%	0 lb 5.37 oz	Wheat flour, white, all-purpose, enriched
	3 1/8 tsp		0%	0 lb 0.20 oz	Cayenne pepper
	~ 1/4 cup		0%	0 lb 2.20 oz	Seasoning salt, Lawry's
	4 2/3		0%	2 lb 7.15 oz	Beverages, water, tap, drinking