

Our Shredded BBQ Chicken Tostada features a crispy fried Mac & Cheese patty, zesty BBQ Chicken, and a cool Creamy Lime Jalapeño Slaw.



## Ingredients:

- 4 oz. 0250333 Creamy Lime Jalapeño Slaw
- 16 oz. 0357505 Macaroni and Cheese 16 oz. 0105058 Pulled Chicken
- 16 oz. Panko Breadcrumbs
- 12 oz. Flour
- 6 Eggs
- 8 oz. Barbeque Sauce

## Instructions:

- 1. On a sheet pan with wax paper, spread out Macaroni and Cheese. Put in the freezer until frozen solid, about 4-6 hours or overnight.
- 2. Using a 3 in. ring cookie cutter, cut pucks from the sheet of macaroni and cheese.
- 3. Completely coat the pucks in flour, then coat them in a wash of whisked egg. Next, coat in panko before returning to the freezer for 1-2 hours.
- 4. Meanwhile, season and bake chicken until an internal temperature of 165°F is reached.
- 5. Shred the chicken and toss in a bowl with the barbeque sauce.
- 6. Fry the macaroni and cheese pucks in oil until heated through, golden brown, and crispy.
- 7. Plate the slider with the fried macaroni and cheese, then the chicken, and top it off with the Creamy Lime Jalapeño Slaw.

Product	Description	Code #	Pack Size
Creamy Lime Jalapeño Slaw	Fresh and bright, our Creamy Lime Jalapeno Slaw has a unique balance of creamy citrus and a spicy pepper bite that is great any time of the year!	0250333	2/5 lb.
Macaroni & Cheese	This classic comfort food gets an upgrade with our ready-to-serve Mac & Cheese. Tender macaroni noodles are smothered in a rich, creamy cheese sauce that's bursting with flavor. It's the perfect side dish, quick lunch, or budget-friendly entree that's sure to satisfy.	0357505	3/5 lb
Pulled Chicken	Elevate your menu in seconds with our restaurant-quality Savory Pulled Chicken! This 100% all-natural chicken is slow-cooked to juicy perfection, and kissed with a flavorful, rotisserie-style seasoning blend.	0105058	5/2 lb.











follow us @sandridgefood

February 2025

www.sandridge.com

©/® Sandridge Crafted Foods