

This sandwich is not only delicious, but it's also guick and easy to order and enjoy. It's the perfect marriage of sweet and savory, hot and cool, for a flavor experience your customers won't soon forget.



Ingredients:

- 4oz. Pulled Rotisserie Style Chicken
- 2oz. Nashville Hot Sauce
- · 2oz. Creamy Lime Jalapeno Slaw
- 2 Sliced Pickles per sandwich
- 2 Sugar Waffles per sandwich
- 1 slice Havarti cheese per sandwich

Instructions:

- 1. In a mixing bowl, toss the Rotisserie Chicken and Nashville Hot Sauce together.
- 2. In a large skillet, over medium heat, warm up the chicken mixture.
- 3. Heat 2 waffles per sandwich in a 300 degree oven for 5 minutes or until hot and crispy.
- 4. Assemble by laying one waffle flat, then place the Nashville Hot Chicken mixture, sliced Havarti cheese, Jalapeno Lime Slaw, pickles, and top off with the second sugar waffle.
- 5. Serve

Product	Description	Code #	Pack Size
Pulled Rotisserie Chicken	This delicious and versatile pulled chicken is made with a simple rotisserie-style seasoning blend, giving it a flavor that is sure to please. It's perfect for a variety of dishes, such as sandwiches, wraps, salads, and tacos.	0105058	5/2 lb. Pouches
Creamy Lime Jalapeno 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.













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