

Get ready for a flavor explosion! Our Shredded BBQ Chicken Tostada features a crispy fried Mac & Cheese patty topped with zesty Shredded BBQ Chicken and the cool zip of our Creamy Lime Jalapeño Slaw. This unique and satisfying dish is a must-try!



Ingredients:

- 4 oz. Creamy Lime Jalapeño Slaw 6 Eggs
- 16 oz. Macaroni and Cheese
- 16 oz. Panko Breadcrumbs
- 12 oz. Flour

- 16 oz. Pulled Chicken
- 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
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.
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 unch, or budget-friendly entree that's sure to satisfy.	0357505	3/5 lb.







follow us @sandridgefood

www.sandridge.com

©/® Sandridge Crafted Foods **April** 2025