FRESCA GRILLED CHICKEN SANDWICH

• 4 Wayne Farms® Sous Vide Chicken Breasts
• 4 ea Brioche rolls
• Tortilla chips

PINEAPPLE CORN SALSA
• 2 Tbsp Extra-virgin olive oil
• 3 ears Fresh corn kernels, cut off the cob or 2 cups thawed, drained, whole kernel corn
• 1 Poblano pepper, seeded and diced 3/8 inch or for a less spicy salsa, 1 green bell pepper seeded and diced 3/8inch
• 1/4 cup Red Onion, peeled and diced, 3/8 inch
• 2 Garlic cloves
• 1 cup Fresh Pineapple, diced 3/8 inch
• 2 Roma tomatoes, diced 3/8 inch
• 2 Limes, juice only
• 1/2 bunch Fresh cilantro, leaves only, chopped small
• 1/2 tsp Cumin
• Salt and pepper, to taste

PICO DE GALLO (makes 2 cups)
• 1/2 cup Sweet onion, finely chopped
• 1 Medium size jalapeco pepper, ribs and seeds removed, finely chopped
• Juice of 2 limes
• 4 Roma Tomatoes, diced 3/8 inch
• 1/4 cup Fresh cilantro, leaves only, finely chopped
• 1/2 tsp Sea salt

ADOBO SAUCE
• 1/2 cup Mayonnaise
• 1 Tbsp Adobo chile paste
• 1 Lime, juice only

PINEAPPLE CORN SALSA

1. In a medium-sized skillet, over medium high heat, add the olive oil and let the oil heat about one minute. Add the corn, Poblano pepper, onion and garlic. Sauté for five minutes. Add all remaining Pineapple Corn Salsa ingredients. Turn the heat to the lowest setting and let simmer two minutes stirring often. Taste and adjust the salt and pepper to your taste. Chill the Salsa. May be made a day in advance, if needed.

PICO DE GALLO

2. In a large bowl, combine all the Pico de Gallo ingredients using a slotted spoon. Let marinate at least 10 minutes before serving. Combine all Adobo Sauce ingredients together in a bowl using a wire whisk. Reserve for sandwiches.

ASSEMBLY

3. Heat the Wayne Farms® Sous Vide Chicken using one of the methods listed on the package. Slice rolls in half if not pre-sliced. Place a generous portion of Pico de Gallo on the bottom heel of the bun. Place the heated chicken breast atop the Pico de Gallo. Spread a light amount of Adobo Sauce on the bun heel and the bun crown. Serve the sandwich with warm crispy tortilla chips and Pineapple Corn Salsa.

ADDITIONAL INFORMATION

Ingredients	• 1 cup Fresh Pineapple, diced 3/8 inch, • 1 Lime, juice only, • 1 Medium size jalapeco pepper, ribs and seeds removed, finely chopped, • 1 Poblano pepper, seeded and diced 3/8 inch or for a less spicy salsa, 1 green bell pepper seeded and diced 3/8inch, • 1 Tbsp Adobo chile paste, • 1/2 bunch Fresh cilantro, leaves only, chopped small, • 1/2 cup Mayonnaise, • 1/2 cup Sweet onion, finely chopped, • 1/2 tsp Cumin, • 1/2 tsp Sea salt, • 1/4 cup Fresh cilantro, leaves only, finely chopped, • 1/4 cup Red Onion, peeled and diced, 3/8 inch, • 2 Garlic cloves, • 2 Limes, juice only, • 2 Roma tomatoes, diced 3/8 inch, • 2 Tbsp Extra-virgin olive oil, • 3 ears Fresh corn kernels, cut off the cob or 2 cups thawed, drained, whole kernel corn, • 4 ea Brioche rolls, • 4 Roma Tomatoes, diced 3/8 inch, • Juice of 2 limes, • Salt and pepper, to taste, • Tortilla chips, •4 Wayne Farms® Sous Vide Chicken Breasts, ADOBO SAUCE, PICO DE GALLO (makes 2 cups), PINEAPPLE CORN SALSA
Course	Lunch
Cuisine	American
Category	Sandwiches

Serving Size	4