

MARGARITA'S CHICKEN CHEESESTEAK

YIELD: 50 sandwiches

Created by Margarita at Bates Elementary in Salem, Ma.

This recipe is an adaptation of a legendary Philly staple. We start with Margarita's Sazon de Abuela to season the chicken, peppers, and onions and pair that with melty cheese and a bright cilantro spread to give this All-American classic an International kiss. Whether you make it with mozzarella and cilantro aioli or American and mayo, give it a try - your kids will thank you.

INGREDIENTS

- 50 Whole wheat hoagie rolls
- 3.3# Chicken, diced frozen cooked
- 3.3# Peppers and onions frozen
- 3.3# Mozzarella cheese nonfat
- ½ cup Sazon de Abuela
- ½ cup Red wine vinegar
- ½ cup Vegetable oil
- 1.5 teaspoons Salt
- 3 cups Mayonnaise
- 1 cup Cilantro chopped
- ½ cup Lime juice

DIRECTIONS

1. Mix oil, sazón, and vinegar with salt until well combined and salt has dissolved. Pour over chicken slowly, mixing as you pour. Mix chicken until evenly coated and cover and let rest for at least 30 minutes to 1 hour.
2. For Oven Cooking: Mix peppers and onions in with chicken then spread out onto parchment-lined sheetpans. Put into 420 degree oven for 8-12 minutes or until charring begins at the edges. Pull out and transfer to hotels for sandwich assembly. Cover and keep warm.
3. For tilt skillet or pan: Add onions and peppers with an additional 2 tablespoons of oil to the pan and saute for 3-5 minutes. Once onions begin to soften, add chicken and cook for addition 5-10 minutes until chicken is up to temperature and beginning to get color. Transfer to hotels and keep covered and warm until sandwich assembly.
4. Blend mayo, cilantro, and lime juice together and cover and set in refrigerator until ready to assemble sandwiches.
5. For Sandwich assembly: Spread 1 tablespoon mayo spread on hoagie roll, 1 oz mozzarella cheese. Top with 2 oz of chicken, peppers, and onions mixture.

RECIPE NOTES - MARGARITA'S CHICKEN CHEESESTEAK

Recipe credits as 2 oz. M/MA and 2 oz. grain equivalent

Nutritional information per serving*: 275 calories; 0.656 g sat. fat; 630.94 mg sodium; 31.68 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*