



The Flying Buffalo Sub

Great ideas from the Chefs at Brakebush

The Recipe

- 5 ea. 6702 Oven Lovin' Chik'N™ Buffalo Boneless Wing
- 1 ea. Sub/Hoagie Roll
- ¼ cup Lettuce (shred)
- 5 ea. Roma tomato (thin slices)
- 5 ea. English cucumber (thin slices)
- 2 tsp. Franks Original hot sauce
- 2 tsp. Creamy blue cheese dressing
- 2 tsp. Crisp fried onions (French's)

Method:

1. Heat chicken per specifications and toss in hot sauce.
2. Slice and toast sub/hoagie roll and place lettuce shred down.
3. Top with chicken, next layer with cucumber, tomato and creamy blue cheese dressing.
4. Finish with crispy fried onions.

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