



“Great for Summer Time”

Salad & Wrap Recipes



prepared by Tina Russell,
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STRAWBERRY CHICKEN SALAD



Makes 4 servings

DRESSING:

- ½ c. honey
- ½ c. red wine vinegar
- 4 tsp. soy sauce
- 1 garlic clove, minced
- ½ tsp. ground ginger
- ¼ tsp. Broaster® Prep Seasoning

SALAD:

- 1 lb. Broaster® Recipe Jumbo Popcorn Chicken
OR Broaster® Recipe Chicken Tenders (cooked)
- 8 c. mixed salad greens
- 1 pint fresh strawberries, sliced
- ¼ c. chopped walnuts or pecans
- Additional whole strawberries for garnish (optional)

In a small bowl, combine the dressing ingredients. Refrigerate. Place the salad greens in a serving bowl. Top with chicken, sliced strawberries, and walnuts. Garnish with whole strawberries if desired. Serve with chilled dressing on the side.

VARIATION: Place 1 pound of leftover deboned Genuine Broaster Chicken® in ½ c. of the dressing. Toss to make sure all chicken is covered with dressing. Let the mixture stand for 3 minutes. Then top mixed greens with the chicken, sliced strawberries, and walnuts.

CRISPY CHICKEN WRAP



Makes 4 servings

- 1 lb. Broaster® Recipe Jumbo Popcorn Chicken
OR Broaster® Recipe Chicken Tenders (cooked)
- 8 oz. lettuce
- 12 tomato slices
- 1 medium onion, sliced thin
- 8 oz. cheddar cheese, shredded
- 12 oz. buttermilk ranch dressing
- 4 garden vegetable wraps

Preheat Broaster pressure fryer to 360° F. Cook Broaster® Recipe Jumbo Popcorn Chicken for 4-4½ minutes (5 minutes for Tenders). Cut approx. 5-6 pieces (or 2 Tenders) into ¼" chunks. Warm the wrap in the microwave for 15 seconds. Put 2 oz. lettuce down the middle of the wrap. Top with 3 slices of tomatoes, onions, 2 oz. cheese, and 3 oz. dressing. Fold the sides of the wrap in and roll tight. Cut diagonal.



CHICKEN CORDON BLEU WRAP

Makes 4 servings

- 1 lb. Broaster® Recipe Jumbo Popcorn Chicken
OR Broaster® Recipe Chicken Tenders (cooked)
- 1 lb. ham, shaved (approx. 12 slices)
- 8 oz. lettuce
- 12 tomato slices
- 1 medium onion, sliced
- 8 oz. Swiss cheese, shredded
- 12 oz. buttermilk ranch dressing
- 4 garden vegetable OR honey wheat wraps

Preheat Broaster pressure fryer to 360° F. Cook Broaster® Recipe Jumbo Popcorn Chicken for 4-4½ minutes (5 minutes for Tenders). Cut approx. 5-6 pieces (or 2 Tenders) into ¼" chunks. Warm the wrap in the microwave for 15 seconds. Put 3 slices of warmed ham down the middle of the wrap. Top with 2 oz. lettuce, 3 slices of tomatoes, onions, 2 oz. cheese, 3 oz. dressing, and 4 oz. chicken pieces. Fold the sides of the wrap in and roll tight. Cut diagonal.



SMOTHERED CHICKEN WRAP

Makes 4 servings

- 1 lb. Broaster Chicken® (cooked, skinned, deboned) and cut into ½" pieces
- 1 medium onion, cut into strips
- 1 medium green pepper, cut into strips
- 8 oz. mushrooms, fresh sliced
- 8 oz. Mozzarella cheese, shredded
- 3 tbs. vegetable oil
- Broaster® Prep Seasoning
- 4-garden vegetable OR honey wheat wraps

Preheat pan with oil over medium low heat. Sauté the onions, green peppers, mushrooms, and Broaster Chicken® until vegetables are tender. Season with Broaster® Prep Seasoning to taste. Warm the wrap in the microwave for 15 seconds. Spread 1/2 of the cheese down the middle of the wrap. Fill with 4-5 oz. of chicken, onion, green pepper, and mushroom mixture. Top with remaining cheese. Fold the sides of the wrap in and roll tight. Cut diagonal and serve with au jus on the side.



CRISPY CAJUN CHICKEN WRAP

Makes 4 servings

- 1 lb. Broaster® Recipe Cajun Jumbo Popcorn Chicken
OR Broaster® Recipe Hot n' Spicy Tenders (cooked)
- 8 oz. lettuce
- 12 tomato slices
- 1 medium onion, sliced
- 8 oz. pepper jack cheese, shredded
- 12 oz. buttermilk OR peppercorn ranch dressing
- 4 garden vegetable OR honey wheat wraps

Preheat Broaster pressure fryer to 360° F. Cook Broaster® Recipe Cajun Jumbo Popcorn Chicken for 4-4½ minutes (Tenders for 5 minutes). Cut approx. 5-6 pieces (or 2 Tenders) into ¼" chunks. Warm the wrap in the microwave for 15 seconds. Put 2 oz. lettuce down the middle of the wrap. Top with 3 slices of tomato, onions, 2 oz. cheese, and 3 oz. dressing. Fold the sides of the wrap in and roll tight. Cut diagonal.