



## GRILLED CHICKEN SANDWICH WITH SABRA® ROASTED RED PEPPER HUMMUS

Each serving provides approximately: \*

- 2 oz Grain eq – whole wheat bun
- 3 oz Meat/Meat Alternate – chicken breast
- 3/8 cup Vegetables – ¼ cup tomato (red/orange), 1/8 cup lettuce (green)

\*creditable amounts are dependent upon specific foods/ingredients used.

### Grilled Chicken Sandwich with SABRA® ROASTED RED PEPPER HUMMUS

INGREDIENT	QUANTITY 100 servings	1 Serving
Boneless skinless chicken breasts	18 3/4 lbs	18 3/4 lbs
Tomato slices	200 slices (9 lbs 6 oz)	2 slices (1.5 oz)
Romaine lettuce leaves	200 pieces (7.5 lbs)	2 pieces (1.2 oz)
<a href="#">Sabra Roasted Red Pepper Hummus</a>	12 1/2 cups (6 lbs 4 oz)	2 Tbsp (1 oz)
Whole wheat buns	100 buns	1 bun
Salt and pepper	to taste	to taste

#### PREPARATION

1. Heat grill to medium-high heat.
2. Season each chicken breast with salt and pepper.
3. Grill each chicken breast until an internal temperature of 165 F is reached.
4. Lightly toast each bun at 350 degrees for 3 to 4 minutes.
5. Spread 2 tablespoons of Sabra Roasted Red Pepper Hummus over the top of each piece of chicken.
6. To assemble the sandwich, place 1 piece of chicken, 2 leaves of lettuce, and 2 slices of tomato onto each roll.

#### Nutritional Facts Panel

#### Nutrition Facts

1 Serving:

Calories 354  
Sat Fat 1.0g  
Sodium 655mg\*

\*Topical Salt not included