

# Hot Honey Chix Jalapeno Biscuit

Recipe #R0975/R0975CO

**Yields: 100 Servings**

**Pro Tip:** Wear cotton gloves with plastic gloves to toss the chicken patties in the honey

## Gather Ingredients:

Stock # 2349 Chicken Fillets

Stock # 2972 Biscuit Cheesy Jalap.

Stock # 1097 Honey Extra Light Am.

Stock # 1454 Vinegar, Apple Cider

Stock #1096 Pepper Red CRSHED

1. Measure honey, vinegar, and red pepper flakes into a deep hotel pan, stir, and place in the warmer.



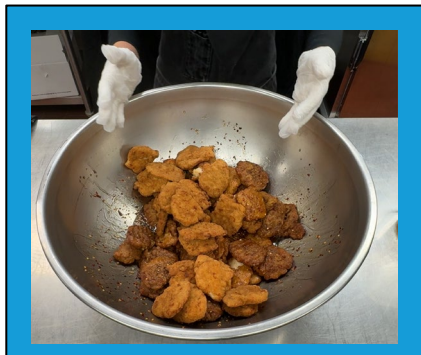
2. Place one bag only (40 servings) of frozen chicken patties on a lined sheet tray, laying them out flat



3. Pan biscuits, cut side up, on lined trays, keeping bottoms and tops separated



4. Gently toss hot chicken patties in the warmed honey mixture.



5. For BIC, wrap the biscuit completely in foil or Alternatively, you can wrap it sandwich-style or place it directly in the boat.



6. Showcase the Hot Honey Chicken Jalapeno Biscuit on a serving tray near the POS if your site has cafeteria or cart service. PA announcements will help generate excitement.



## Equipment Needed:

Large Mixing Bowl

Hotel Pan

Stock # 4556 1lb tray boat

or

Stock # Foil wrap

or

Stock # 4220 Pastry Bag

## After You Assemble:

Keep in the warmer until meal service.