



Making the chicken that makes your menu.™



Mile High

Great ideas from the Chefs at Brakebush

The Recipe

- 2.4 oz. 5332 Perfect Answers™ Southern Select™ Breaded Portioned Breast Slider
- 1 ea. English muffin
- 1 ea. Egg Puck or Fried egg over medium
- 1 ea. Smokey ham (½ oz. slice)
- 1 ea. Provolone cheese (½ oz. slice)
- 1 Tbsp. Red bell pepper (cut in strips)
- 1 Tbsp. Green bell pepper (cut in strips)
- 1 Tbsp. Onion (cut in strips)

Method:

1. Heat chicken per specifications.
2. Toast English muffin and top bottom half with provolone cheese, warmed ham, heated chicken and fried egg.
3. Top off with pan seared pepper and onion mixture.
4. Finish breakfast sandwich with other half of the English muffin and enjoy.

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