



CHICKEN TENDERLOIN BASKET

Ingredients:

6 Tyson FC Homestyle Tenders
6 Tyson FC Golden Crispy
1 cup Stone Ground Mustard
1 cup RTU Gold BBQ Sauce
4 cups Diced Raw Potatoes
2 cups Sliced Raw Potatoes
12 oz Dry Mustard
1 cup FC Diced Bacon
1 cup Julianne Medium Yellow Onion
6 oz Granulated Sugar
3/4 cup Cider Vinegar
1 cup Diced Celery Ribs
2 bunches Chopped Fresh Flat Leaf Italian Parsley
1 cup Heavy Duty Mayonnaise
to taste Salt & Pepper

Directions:

1. Place diced potatoes in pot with salted water, bring to a boil, reduce heat and let simmer until potatoes are tender.
2. Place FC diced bacon, sliced onion, dry mustard, cider vinegar, water and sugar into a sauté pan, allow onions to caramelize. Add more water as necessary.
3. Mix together all ingredients in large mixing bowl, add in diced celery, chopped parsley and season with salt and pepper. Add in Mayo just to bind together ingredients
4. Slice remaining potatoes on the thinnest setting on meat slicer, add sliced potatoes to Lexan filled with Lukewarm white vinegar and salt. Allow time to sit. Drain off sliced potatoes and Deep fry until golden brown. Season with salt after frying.

CREATIVE POSSIBILITIES: The German potato salad can be served hot or cold, the tenderloins do not need to be tossed in sauce, it can be served on the side. This concept can be served in a wrap, sandwich, salad or as is per recipe.

Recipe and photo courtesy of Tyson