

## **Chicken Waffle Snackwich**

Any Janes Chicken Strip  
Frozen waffles, toasted  
Shredded iceberg lettuce  
Shredded Cheddar cheese  
Honey mustard  
Pickled pepper rings (optional)



Prepare the chicken strips according to package directions. Cut a waffle in half. Layer the lettuce and cheese on one portion of the waffle. Top with the chicken fingers and drizzle with honey mustard. Garnish with the hot pepper rings (if using) and cap with remaining waffle half.

## **Crunchy Chicken Chili "Dog"**

Any Janes Chicken Strip  
Hot, prepared chili  
Hot dog buns  
Shredded Cheddar cheese  
Thinly sliced green onion



Prepare the chicken strips according to package directions. Place 2 to 3 chicken strips in a hot dog bun. Top with the hot chili and garnish with cheese and green onion.

Tip: Add personality with additional garnishes such as sour cream, guacamole, pickled jalapeno and crumbled nacho chips.

### **Crunchy Creamy Chicken Dip Cups**

Prepare as many cups as you think you may need in a day by filling the bottoms with a classic dip such as ranch dressing or French onion dip. Stand carrot and celery sticks in the dip; cover tightly and refrigerate.

To order, prepare 2 of any variety of Janes chicken strips. Remove the cap from a prepared dip cup; add the chicken strips and send your snack patrons on their way!

### **Philly Cheese Chicken Sandwich**

Drizzle the base of a toasted oblong bun with Dijon mustard and mayonnaise; stack three hot, freshly cooked Janes chicken strips on top. Spread over a layer of sautéed green peppers and onions. Crown with a slice of mozzarella cheese and serve.

### **Chicken Snack Wrap with Texan Salsa**

Wrap a warm, fresh tortilla around a freshly cooked Janes chicken strip combined with lettuce and a couple of spoonfuls of this [Texan Salsa](#).

### **Skewer Snack**

Inspired by the tradition of eating cold southern fried chicken, this grab and go concept is perfect for busy counter service operators.

Skewer two or three cooked Janes chicken strips lengthwise onto bamboo skewers. Prepare one or two skewers with vegetables such as cherry tomatoes, chunks of cucumber and red and yellow peppers. Package skewers together in a sealed wax paper-lined baguette style bag with a window so that everyone can see the fresh, bright colours.

### ***Cranberry-Brie Napoleon***

Place one hot **Janes Breaded Chicken Breast (# 11424)** on a serving plate. Top with a couple of spoonfuls of seasoned cranberry sauce blended with cubed brie and top with another hot Janes Breaded Chicken Breast. Serve with steamed baby potatoes and green beans as a dinner entrée.

### ***Chicken Strip Nachos***

Turn a favourite pub snack into a meal by sprinkling **Janes Chicken Strips (# 11204)** with chilli powder as they come out of the fryer (or oven); spread out on a serving platter and top with traditional nacho toppings such as salsa, cheese and sliced jalapeno peppers.

### ***General Tso Chicken Strips and Stir Fry***

This dinner menu idea provides a new and interesting presentation of a classic Chinese takeout dish. Coat cooked **Janes Crunchy Ruffled Chicken Strips (# 11443)** with a sweet, sour and spicy General Tso sauce and arrange on a serving dish. Top with a tangle of stir-fried veggies. Tip: Blend in prepared chow mein noodles and you have an entrée that features every food group!

### ***Chicken Crunch Maki Sushi***

Substitute a hot, cooked **Janes Chicken Strip (# 11204)** for tempura-fried chicken and use it as the core for a sushi roll that also contains sliced avocado and shredded cucumber. Serve with wasabi, pickled ginger and soy sauce on the side.

### ***Sticky, Goey, Messy, Yummy Chicken Strip Poutine***

Arrange a fresh, hot serving each of **Janes Savour-It Chicken Breast Strips (# EG0143)** and French Fries in a parchment or waxed paper lined basket.

Drizzle all over with hot gravy and top with fresh cheese curds and cracked black pepper.

### ***Sizzling Southwest Hoagie***

Combine equal parts guacamole and mayonnaise and blend until smooth. Season this mixture to taste with salt, finely ground pepper, ground cumin, chopped fresh coriander leaves and hot pepper sauce. Slather over the cut surfaces of a submarine bun.

Top the bottom half of the bun with curly edged leaf lettuce and thinly sliced tomato. Arrange three or four hot, freshly cooked **Janes Savour-It Chicken Breast Strips (# EG0143)** over the vegetables; drizzle a few drops of lime juice over top if you like. Then, cap this hot hoagie off with the top of the bun.

Serve with taco chips and salsa on the side to create a value-added combo.

## **Chili-Chicken Finger & Fries**

Per order

### **3 Janes Crunchy Ruffled Chicken Breast Fillets [#11443]**

5 steak cut style French fries

Chili powder

½ cup (125 mL) chili con carne

1 tbsp (15 mL) shredded Cheddar or Tex-Mex style cheese blend

2 tsp (10 mL) thinly sliced green onion

Sour Cream

- Deep fry chicken tenders according to package instructions.
- Using a shaker, very lightly dust the cooked tenders in chili powder. Toss to distribute chili powder evenly. Arrange the chicken tenders and fries in a basket.
- Top with hot chili and sprinkle with cheese and green onions. Serve with sour cream on the side.