

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.