

## BBQ Pulled Chicken Sandwich with Asian Slaw

Yield: 8 servings, 1 sandwich each



### Ingredients

#### Asian Slaw

KRAFT MAYO Real Mayonnaise  
GREY POUPON Country Dijon Mustard  
Brown sugar, packed  
Fresh lime juice  
Gingerroot, grated  
Lime zest  
Green cabbage, finely shredded  
Cilantro, chopped

#### BBQ Pulled Chicken

Roasted chicken, shredded  
BULL'S-EYE Original Barbecue Sauce  
Mango chutney  
Garlic-chili sauce  
Mini whole wheat French bread rolls (3 inch),  
split

### Weights

1 oz.  
-  
-  
-  
-  
-  
5 oz.  
-  
1 lb. + 2oz.  
12 oz.  
4 oz.  
1 oz.  
1 lb. + 4 oz.

### Measures

2 Tbsp.  
1 Tbsp.  
1-1/2 tsp.  
1-1/2 tsp.  
1-1/2 tsp.  
Tsp.  
2 cups  
2 Tbsp.  
1 qt.  
1 cup  
6 Tbsp.  
4 tsp.  
8 each

### Directions

**ASIAN Slaw:** Mix all ingredients except cabbage and cilantro in large bowl until well blended. Add cabbage and cilantro; mix lightly. Refrigerate until ready to use.

**BBQ Pulled Chicken:** Combine all ingredients except rolls in large saucepan; cook on medium heat until heated through, stirring frequently. Keep warm.

**FOR** each serving: Fill 1 roll with 1/2 cup BBQ Pulled Chicken and 1/4 cup Asian Slaw.

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