

## Jerk Chicken and Mango Sandwich

Servings: 6

### INGREDIENTS

- 1/2 lb coleslaw
- 4 oz Monarch® garlic sauce
- 6 ea Chef's Line™ seeded salt and pepper bun
- 24 oz Metro Deli™ all natural oven roasted chicken breast
- 4 ea, mangoes
- 2 oz margarine
- 3 t jerk seasoning

### PREPARATION

Combine 1 mango half, the garlic sauce and the jerk seasoning in a food processor. Blend until smooth. Divide the sauce into two equal batches. Set one aside and combine the other with the slaw mix. Slice the remaining mangoes into thin slices and set aside.

Slice the chicken breast very thin. Set aside. Brush both halves of each brioche roll generously with margarine. Toast on flat top until well browned. Cover bottom of each bun with slaw mixture and then top slaw with sliced mango. Divide chicken evenly onto the mango on each bun. Top chicken with remaining sauce. Place top of bun on an angle to serve so the sandwich filling shows.

