



GARDEIN® CHICK'N MILANESE TORTA



Yield

5 portions

Portion Size

1 torta

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INGREDIENTS:

Gardein® Chick'n Tenders, thawed completely

Ranch Style® Black Beans

Udi's® Hoagie Rolls

PAM® High Yield Canola Cooking Spray, as needed

Red onion, divided

Red wine vinegar

Water

Kosher salt, divided

Granulated sugar

Fresh tomatillos, peeled, cut in half

Jalapeno pepper

Vegetable oil

Limes, juiced

Fresh cilantro

Avocado, pitted, peeled,

Pickled jalapeno pepper slices

Shredded napa cabbage

MEASURE:

15

15 oz

5 ea

1

1 cup

1/2 cup

1-1/2 tsp

1/2 tsp

5

1/2

1 tbsp

2

1/4 cup

1/2

12 oz

4 cups

DIRECTIONS

1. Preheat broiler to high.
2. Thinly julienne cut ½ of the red onion. Reserve the other half.
3. In a small saucepot, combine the red wine vinegar, water, salt and sugar. Bring to a light simmer.
4. In a small bowl, pour the red wine vinegar mixture over the thinly sliced onions. Reserve at room temperature, until cool.
5. Rough chop the remaining half of the red onion, into large pieces.
6. Line a half sheet pan with aluminum foil. Place the chopped red onion, tomatillos and jalapeño in a single layer and drizzle with vegetable oil. Broil until completely charred, flipping the vegetables to char both sides; about 3 minutes per side
7. Transfer the broiled vegetables into a blender. Along with the lime juice, cilantro, salt, and avocado. Blend until completely smooth. Reserve the tomatillo salsa. In a food processor, lightly chop the pickled jalapeños into uniform small dice.
8. Preheat oven to 425°F.
9. In a small saucepot, bring the beans to a light simmer. Crush the beans into a paste with a potato masher.
10. Bake Chick'n tenders until golden brown, about 20-25 minutes.
11. Spray each side of Udi's Classic Hoagie Roll with PAM High Yield Cooking Spray. Toast in a large sauté pan over medium heat, until golden brown.
12. Spread some of the pickled jalapeno purée on the bottom of the rolls, followed by the bean paste. Place 3 Chick'n tenders between bottom and top pieces of the rolls. Garnish with the shredded Napa cabbage, tomatillo avocado salsa and pickled red onions.