

## CAFE THOMPSON RECIPE

# POLYNESIAN GRILLED CHICKEN SANDWICH

Hawaiian Chicken Sandwiches are what savory and sweet dreams are made of. The marinade combines tropical pineapple flavors and twists them with soy, ginger and brown sugar. The chicken is tender and full of flavor.

**SERVES 6**

### INGREDIENTS

- 6 chicken breast or thighs, boneless
- 3 ounces oil, canola
- 4 ounces sauce, shoyu or low-sodium soy sauce
- 2 teaspoons spice, ginger, ground
- 2 teaspoons cumin, ground
- 2 teaspoons spice, pepper
- 2 teaspoons pepper, red, chili flakes
- 3 ounces sugar, brown, light
- 12 ounces pineapple, fresh
- 4 ounces onion, red, fresh, small dice
- 1 ounce jalapeno, fresh, small dice, no seeds
- 6 ounces cilantro, fresh, chiffonade
- 1 red bell pepper, diced
- 2 ounces rice vinegar
- 1 teaspoon salt, kosher
- 1 teaspoon spice, pepper, black, table grind
- 8 ounces teriyaki glaze
- 6 slices, cheese, Swiss
- 6 buns, burger, brioche or potato
- 6 pieces leaf lettuce
- 6 tomato slices



### DIRECTIONS

In a medium-size bowl, add the trimmed, boneless chicken breasts. Remove the excess liquid. Next add the oil, shoyu, spices and brown sugar. Let marinade for 2 hours or overnight.

Prepare the fruit salsa in small bowl. Add the pineapple, red onion, cilantro, red bell pepper, vinegar, salt and pepper, and mix well. Place the chicken on a gas grill and cook on both sides for 3-4 minutes until the internal temperature reaches 160 F. Remove and prepare for service. Heat the teriyaki glaze and brush both sides of the chicken breasts. Place on the toasted buns with and top with 2 ounces of the pineapple salsa.

#### Side dishes

Sweet Potato Fries  
Coleslaw  
Grilled Red Onions

