

# **CITRUS TERIYAKI GRILLED CHICKEN SLIDERS**

Boneless chicken leg with citrus teriyaki glaze is char-grilled until caramelized and juicy, then sliced and heaped on Hawaiian slider buns. Finished with pickled cucumbers, rich Kewpie<sup>®</sup> mayo, and sliced green onions.

## INGREDIENTS

3 pieces Mountaire<sup>®</sup> Black Label Chicken Chop<sup>™</sup>, Fresh, Boneless, Skin-on (47417)

#### SEASONING

- 1⁄4 cup vegetable oil
- 1 tsp kosher salt
- 1⁄2 tsp black peppercorns, ground

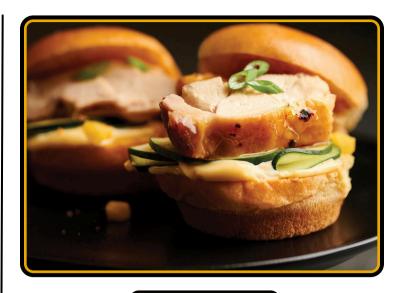
#### **CITRUS TERIYAKI SAUCE**

- 1 cup teriyaki sauce
- 2 tbsp orange juice
- 1 tbsp lemon juice
- 2 tbsp pineapple juice (drained from canned pineapple)

#### PINEAPPLE MAYONNAISE

- 1⁄2 cup Kewpie mayonnaise
- 1/4 cup crushed pineapple, canned (juice drained and used for teriyaki sauce)
- ] ¼ cup kosher salt
- 8 Hawaiian slider buns
- ) 16 cucumber pickles
- ¼ cup green onions, thinly sliced





### PREPARATION

#### Yield: 1 serving

- Make the citrus teriyaki sauce: In a saucepot, add teriyaki sauce, orange juice, lemon juice, and pineapple juice. Simmer on medium-low heat until thickened, 10–15 minutes. Set aside.
- 2. Make the pineapple mayonnaise: In a mixing bowl, whisk together Kewpie mayonnaise, crushed pineapple, and kosher salt. Set aside and keep chilled.
- Season and grill chicken: Season all chicken legs with vegetable oil, kosher salt, and black pepper. Grill chicken on medium-high flame, while glazing with citrus teriyaki sauce, until chicken reaches an internal temperature of 165°F. Remove from grill and cut into bite-sized strips.
- 4. Assemble sliders: Build each slider as follows: 1 slider bun heel, 1 tablespoon pineapple mayonnaise, 2 pickle coins, ~2 ounces grilled chicken, 1/2 tablespoon sliced green onions, 1 slider bun crown.