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® mayo, and sliced green onions.

INGREDIENTS

- [ ] 3 pieces Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417)

SEASONING

- [ ] ¼ cup vegetable oil
- [ ] 1 tsp kosher salt
- [ ] ½ 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

- [ ] ½ cup Kewpie mayonnaise
- [ ] ¼ 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

NOTES



PREPARATION

Yield: 1 serving

1. 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.
3. 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.

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