

# Carolina Chicken BBQ Sandwiches



## Ingredients

2 cups	Fully-cooked Pulled Chicken (CBI 232024 Perdue IQF pulled w/d Chicken, natural proportions)
1/2 cup	Bottled Hickory-flavored BBQ Sauce
2 tbsp.	Orange Juice Concentrate
1/4 cup	Water
1 tbsp	Dijon mustard
4 whole	Challah rolls, sliced (CBI # 302820 Tribeca Challah rolls)
1 cup	Prepared coleslaw (CBI # 198089 Sally Sherman Cole Slaw)

## Preparation

1. In saucepan, combine chicken, BBQ sauce, orange juice concentrate, water and mustard over medium-high heat. When mixture begins to bubble, reduce heat to simmer. Cook for 5-8 minutes (until mixture is heated through).
2. Remove chicken from heat. Divide evenly among 4 rolls. Top each with 1/4 cup of coleslaw.
3. Cover sandwiches with roll top and serve immediately.