



Onion Straw Chicken Sliders

Two grilled chicken sliders topped with oven-dried tomatoes, fresh arugula, aged Cheddar cheese and finished with spicy breaded onion straws and a fried egg.

PAIR WITH

- IPA**—These sliders call for a bold beer with big flavor. The grilled chicken, aged Cheddar and breaded onions will match the flavor intensity of the beer, while the egg will mellow the hops and allow the spicy onions to shine through.
- AMERICAN BROWN**—The nutty toast in this brown ale is an ideal match with fire-grilled chicken. This pairing puts the aged Cheddar in the spotlight without letting anything overpower the unique spicy notes of the onions.

MENU PRICE

FOOD COST*

PROFIT

\$5.99

\$2.04

\$3.95

RELATED SOLUTIONS



The Pig Pen



Chili Tumbleweeds



Crispy Onion Chicken Salad



* Based on approximate total plate food costs, including average distributor markup.
© McCain Foods USA. The trademarks herein are owned by or used under license by McCain Foods Limited or by one of its subsidiaries.