

25 Ways to Serve Tyson Chicken Chunks

FIRECRACKER CHICKEN WRAP

This all-American creation wraps up the tangy-hot flavor of Buffalo wing sauce and crispy Tyson Chicken Chunks with creamy, cool blue cheese dressing, chopped red bell pepper and red onion, cheddar cheese, and shredded lettuce.

SMOKY CHICKEN CHUNKS

Cover Tyson Chicken Chunks with sweet-and-smoky barbecue sauce, layer on grilled Texas toast, sprinkle with cheddar cheese and sliced green onions. Serve with backed beans and creamy coleslaw.

SOUTHERN STYLE CHICKEN CHUNKS

Layer baked Tyson chicken Chunks over seasoned cornbread dressing. Top with savory chicken gravy.

MEXI-CHILI CHICKEN CHUNKS

Top crispy Tyson Chicken Chunks with hot chili, shredded Colby-Jack cheese, and a dollop of sour cream. Serve with corn chips.

SWEET 'N' SOUR CHICKEN CHUNKS

Layer crispy baked Tyson Chicken Chunks over a mound of steamed white rice. Top with pineapple chunks and sweet-and-sour sauce, and accompany with a vegetable egg roll.

CHICKEN NACHO FIESTA

Top crunchy corn tortilla chips with Tyson Chicken Chunks, creamy nacho cheese sauce, diced tomatoes, sliced black olives, sour cream, and guacamole. Sprinkle with sliced green onions and accompany with chunky tomato salsa.

CHICKEN & BROCCOLI ALFREDO

Toss crispy Tyson Chicken Chunks, cut broccoli spears, and sliced mushrooms in creamy Alfredo sauce and place over tender cooked pasta. Serve with warm garlic breadsticks.

ISLAND CHICKEN WRAP

Layer baked Tyson Chicken Chunks, pineapple salsa, grilled onion and bell peppers, teriyaki sauce, and white rice in a tomato flour tortilla.

NEW YORKER CHICKEN

Layer golden baked Tyson Chicken Chunks, bacon, melted Swiss cheese, Dijon mustard, crisp shredded lettuce, tomato, and onion in a rye flour tortilla.

HONEY MUSTARD BBQ CHICKEN WRAP

Overstuffed baked Tyson Chicken Chunks, honey mustard BBQ sauce, smoky bacon, crisp lettuce, onion, and dill pickle slices in a soft flour tortilla.

CHICKEN RANCHERO WRAP

Layered baked Tyson Chicken Chunks, pepper jack cheese, shredded lettuce, thick-sliced tomato, and Southwestern ranch dressing (commercial ranch dressing seasoned with cumin) in a cheese flour tortilla.

CAJUN CHICKEN PO'BOY

Layer Tyson Chicken Chunks on a hoagie-style roll with lettuce, tomato, and Cajun mayonnaise (commercial Cajun seasoning blend). Serve with potato chips and dill pickle spear.

DIPPIN' CHICKEN PLATTER

You can serve Tyson Chicken Chunks with everyone's favorites—barbeque sauce, honey mustard, and ranch dressing—but also consider tastes from around the globe, including commercially prepared Creole sauce, hollandaise sauce, and nacho cheese sauce. Accompany with French fries.

CHUNKY CHICKEN TACO

Fill a taco shell with Tyson Chicken Chunks, refried beans, shredded lettuce, and diced tomatoes. Top with shredded cheddar cheese and serve with spicy taco sauce.

CRISPY CHICKEN FAJITA PIZZA

Top prepared pizza crust with mild salsa. Layer with Tyson chicken Chunks, sautéed green bell peppers and onions, and shredded mozzarella and Monterey Jack cheeses. Bake until cheeses are melted and serve with sour cream for dipping.

CHICKEN CHUBKABOBS

Skewer baked Tyson Chicken Chunks, cubed mozzarella cheese, and cherry tomatoes on six-inch skewers. Layer two skewers over a pile of crispy French fries and serve with marinara sauce and ranch dressing for dipping.

CHUNKY CHICKEN ENCHILADA

Wrap Tyson Chicken chunks in corn tortillas and cover with enchilada sauce and shredded cheddar cheese. Bake until cheese is melted, and then top with guacamole and sour cream. Accompany with Spanish rice and refried beans.

SAMURAI CHICKEN

Layer Tyson Chicken Chunks on a generous mixture of long-grain white rice, peas, carrots, eggs, and chopped scallions stir-fried in a light sesame-soy sauce. Accompany with a fortune cookie.

HOT CHICKEN SALAD

Crown a salad with fresh spinach, sliced water chestnuts, red onions, and fresh mushroom slices over Tyson Chicken chunks. Lightly dress with hot bacon dressing.

POT O' GOLD CHICKEN AND TATERS

Stuff a baked potato with golden baked Tyson Chicken Chunks, chopped broccoli, and sliced carrots, then smother with cheddar cheese sauce and sprinkle with green onions. Serve with sour cream and butter on the side.

BANGKOK CHICKEN & NOODLES

Serve crispy baked Tyson Chicken Chunks, chopped broccoli, and sliced carrots, then smother with cheddar cheese sauce and sprinkle with green onions. Serve with sour cream and butter on the side.

CHICKEN BRUSCHETTA

Layer Tyson Chicken Chunks on a toasted French bread baguette generously spread with garlic-herb cream cheese, then top with fresh diced tomatoes and green leaf lettuce. Serve with crispy fried mozzarella cheese sticks and marinara sauce for dipping.

SOUTHERN CASHEW CHICKEN

Toss crispy baked Tyson Chicken Chunks with commercially prepared oriental oyster sauce and cashew pieces, then sprinkle with sliced green onions. Serve with fried rice and vegetable-filled pot stickers.

ITALIAN SUB CHICKEN WRAP

Pile Tyson Chicken Chunks in an herb-garlic flour tortilla with salami, provolone cheese, pizza sauce, black olives, and grilled bell peppers and onions.

SOUTHWESTERN BREAKFAST CHICKEN WRAP

Layer Tyson Chicken chunks, golden hash-brown potatoes, chunky mild salsa, crisp bacon, and creamy Monterey Jack cheese sauce in a cheese flour tortilla.

25 Ways to Serve Tyson Chicken Patties

CHICKEN REUBEN

Cover a Tyson Chicken Pattie with sauerkraut and a slice of Swiss cheese. Bake until the cheese melts.

CHICKEN PATTIE MELT

Serve a Tyson Chicken Pattie on a split onion roll and top with a slice of American cheese, crumbled bacon, and Thousand Island dressing.

CHICKEN PARMESAN

This familiar favorite can be sandwiched between sliced garlic bread served over a bed of pasta, or eaten alone. Top a Tyson chicken Pattie with zesty marinara sauce, sliced mozzarella cheese, and grated Parmesan cheese. Bake until cheeses are melted.

CHICKEN CORDON BLEU

Layer a crispy baked Tyson Chicken Pattie with thinly sliced smoked ham and Swiss cheese. Serve with French-style green beans and creamy pasta salad.

CHICKEN IN A BISCUIT

Top a golden breaded Tyson Chicken Pattie with sliced American cheese and serve in a flaky buttermilk biscuit. Accompany with crisp baked tater tots and ketchup for dipping.

BUFFALO CHICKEN SANDWICH

Simply dip a baked Tyson Chicken Pattie into Buffalo wing sauce and layer on a toasted Kaiser roll slicked with cheddar cheese, crisp iceberg lettuce, and fresh tomato slices. Serve with carrot and celery sticks and bleu cheese dressing for dipping.

JAMAICAN BACON CHICKEN SANDWICH

Sprinkle a golden breaded Tyson Chicken Pattie with a Caribbean seasoning blend, then top with sweet-and-tangy barbecue sauce, crispy strips of bacon, cheddar cheese and juicy pineapple tidbits. Serve warm on a toasted bun with battered French fries and creamy coleslaw.

CHICKEN A LA KING

Sit a Tyson Chicken Pattie atop a mound of white seamed rice, smother in a creamy mushroom sauce, and top with melted Swiss cheese. Serve with glazed baby carrots.

TEXAS ROADHOUSE CHICKEN SANDWICH

Smother a Tyson Chicken Pattie with Texas-style chili and top with crispy bacon and Monterey Jack and cheddar cheeses on a toasted sesame seed bun. Serve with French fries and ketchup for dipping.

BBQ CHICKEN SALAD

Top mixed salad greens with a sliced Tyson Chicken Pattie, cheddar cheese, bacon crumbles, tomatoes, avocado, black beans, and corn chips. Drizzle with barbecue sauce and serve with ranch dressing on the side.

CHICKEN MUFFALETTA

Top a golden baked Tyson Chicken Pattie with thinly sliced salami, mozzarella and Swiss cheeses, and Italian olive salad. Serve on a toasted English muffin with creamy herbed potato salad.

CRISPY CHICKEN DIVAN

Layer a crispy breaded Tyson Chicken Pattie with chopped broccoli spears, lemon cream sauce, and shredded sharp cheddar cheese. Serve with herb-seasoned dressing and green bean casserole.

METROPOLITAN CHICKEN GRILL

Serve a tender breaded Tyson Chicken Pattie on grilled flat bread with a blend of pesto and mayonnaise, over-roasted bell peppers, fresh tomato slices, and shredded Parmesan cheese. Accompany with criss-cross fires.

PHILLY CHEESE CHICKEN SANDWICH

Serve a Tyson chicken Pattie on a hoagie roll with sautéed bell peppers and onions, and top with melted mozzarella cheese.

COUNTRYSIDE CHICKEN PLATTER

Serve a baked Tyson Chicken Pattie open-faced on sliced French bread with creamy mashed potatoes, all smothered with country gravy. Serve with country-style green beans.

CRISPY CHICKEN CAESAR SALAD

Cut a Tyson Chicken Pattie into strips, then layer on a bed of iceberg lettuce with crumbled bacon, diced tomatoes, sliced black olives, avocado wedges, cucumber slices, and bleu cheese dressing. Accompany with warm dinner rolls.

CHICKEN COBB SALAD

Cut a Tyson Chicken Pattie into strips and layer on a bed of iceberg lettuce with crumbled bacon, diced tomatoes, sliced black olives, avocado wedges, cucumber slices, and blue cheese dressing. Accompany with ware dinner rolls.

ORIENTAL CHICKEN SALAD

Top a mixture of lettuce, carrots, red cabbage, mandarin oranges, green onions, and crispy oriental noodles with a sliced Tyson Chicken Pattie. Serve with ginger-sesame dressing.

TEXAS WRANGLER CHICKEN QUESADILLA

Drizzle a sliced Tyson Chicken Pattie with barbecue sauce, then fold in a worm flour tortilla with a mix of onions, tomatoes, green bell peppers, and Monterey Jack and cheddar cheeses. Serve with guacamole, sour cream and black bean salsa.

GREEK CHICKEN PITA

Fold a sliced Tyson Chicken Pattie with warm pita bread with lettuce, tomatoes, sliced banana peppers, and black olives, then top with choice of Italian or cucumber-yogurt dressing. Serve with creamy coleslaw.

CHICKEN CARIBE

Top a baked Tyson Chicken Pattie with sautéed bell peppers and pineapple chunks, crispy fried onions, and shredded cheddar cheese. Serve with seasoned red beans and rice, and tropical fruit salad.

BAJA CHICKEN QUESADILLA

Layer half of a flour tortilla with a sliced Tyson Chicken Pattie, red onion slivers, green chilies, and shredded pepper jack cheese. Fold the tortilla, grill until cheese is melted and slice into triangles. Serve with coleslaw.

FRENCH QUARTER HERO CHICKEN

Serve a Tyson Chicken Pattie on a sesame seed bun and top with Creole-style mustard, chopped green chilies, red onions, green and red bell peppers, black olives, and smoked provolone cheese. Serve with seasoned battered French fries and creamy coleslaw.

CHICKEN DEL SOL

Slice a golden baked Tyson Chicken Pattie and serve atop a mound of Spanish rice, then finish with zesty picante sauce. Serve with a salad of mixed greens, crumbled feta cheese, and zesty vinaigrette dressing.

FOUR-CHEESE CHICKEN SANDWICH

Smother a golden breaded Tyson Chicken Pattie with mozzarella, Monterey Jack, smoked cheddar, and Parmesan cheeses, and fresh sliced tomato, then sprinkle with crushed basil. Serve on a toasted wheat bun with a cup of tomato soup.