



TABLE & TWINE



NASHVILLE HOT CHICKEN SLIDERS



Chicken



Contains
Gluten & Dairy

Hot Sauce



Pickles



Slider Buns



Contains
Gluten & Dairy

Black
Eyed Pea
Salad



Okra
Fries



STEP 1

Preheat oven to 425°F [400°F for convection oven]. Unwrap brown parchment paper and lay flat on a baking sheet. Remove chicken from plastic and place on parchment paper. Place chicken in hot oven for 10-15 minutes or until chicken reaches an internal temperature of 165°F. Remove from oven.

STEP 2

Turn your oven to it's broil setting. Spray a sheet pan with cooking spray and add okra fries directly to sheet pan. Broil for 3-5 minutes or until the okra fries are crispy.

STEP 3

To build your sliders, place Nashville chicken on bottom bun, then top chicken with Nashville hot sauce, pickles and top bun. Serve immediately alongside black eyed pea salad and crispy okra fries.