



## SPICY TUNA HAWAIIAN SLIDER SANDWICHES

A spicy twist on a classic sandwich and served on a fresh baked Rich's Hawaiian Roll.

**Yield:** 1 Sandwich



### INGREDIENTS

1 Each **RICH'S** WHOLE GRAIN RICH SWEET HAWAIIAN ROLL DOUGH (#16206)

1 lb Canned Chunk Tuna, Drained

3/4 C Bread Crumbs

6 oz Cheddar cheese, shredded

1/3 C Scallions, sliced

1 C Mayonnaise

3 oz Diced Chipotle pepper

### DIRECTIONS

- 1 Prior to Use: Store product frozen at 0°F to -10°F until ready to thaw and bake.
- 2 Thawing: Remove frozen roll dough from the case and place on a lined sheet pan with 1-inch spacing. (Reseal case and immediately return to freezer.) Cover with oiled plastic and place in cooler to thaw overnight.
- 3 Proofing: Place thawed dough in a proofer set at 95°F with 85% humidity for 30-45 min. or leave covered at room temperature. Proof rolls until double in size and edges touch. Bake at 325°F in a convection oven until the rolls are golden brown.
- 4 Prepare Spicy Tuna Patties: Combine 1 lbs. canned chunk tuna, drained, with 3/4 c. bread crumbs, 6 oz. shredded cheddar cheese, 1/3 c. sliced scallions. Add 1 c. mayonnaise & 3 oz. chopped drained Chipotle peppers. Form into patties using a #16 scoop. Coat patties in bread crumbs
- 5 Place coated patties on a greased baking sheet and bake at 425°F for 10 min., turn patties and continue to bake until internal temperature reaches 165°F.
- 6 Cool the rolls, then cut in half and hold in plastic bags or a covered pan until ready to make sliders. Spread the cut bottom and top halves of the rolls with 2 tsp. lite mayonnaise or your choice of sandwich spread.
- 7 Place warm patties on bottom half of rolls: You may top

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Place the top half of the roll on the tuna patties. If sliders are held for serving leave off veggies, place in a hotel pan, cover with foil and hold at 135°F until ready to serve.

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**CHEF NOTES**

EACH SLIDER PROVIDES 1 OZ. EQ. WHOLE GRAIN & 1 OZ. M/MA SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS

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