



MAPLE CHICKEN CASTLE

Build a breakfast fit for royalty with this sweet-and-savory showstopper! A warm, whole-grain biscuit is stacked with a crispy chicken patty, then drizzled with rich maple syrup for the perfect balance of comfort and flavor. Fresh fruit skewers crown the top like castle towers, adding a bright, juicy finish and a playful visual appeal. Hearty, wholesome, and full of morning magic, this Maple Chicken Castle turns a classic combination into a memorable favorite.

Yield: 1 Sandwich



INGREDIENTS

- 1 Unit

RICH'S

HANDI-SPLIT BISCUIT DOUGH WITH 51% WHOLE GRAIN (#13457)
- 1 Unit

Fully Cooked Whole Grain Breaded Golden Crispy Chicken Patties
- 4 Piece

Strawberry, Raw, Whole
- 4 Piece

Blueberry, Raw
- 4 Piece

Grape, Seedless, Raw
- 2 tsp.

Maple Syrup

DIRECTIONS

- 1

Bake biscuits as instructed: 1. Keep product frozen at 0°F to -10°F (-17°C to -23°C) until ready to use. 2. Pan frozen dough on paper lined sheet pan. Leave about 1/4" of space between the biscuits when clustered. Full sheet pan: Individual - 8 x 5; Clustered - Honeycomb of 51 Half sheet pan: Individual - 5 x 4; Clustered - Honeycomb of 21 3. Bake until golden brown. Conventional Oven: 375°F - 22 to 26 minutes Convection Oven: 350°F - 18 to 22 minutes (individually panned), 22 to 26 minutes (clustered). *Bake times will vary due to ovens. Adjust times accordingly.
- 2

Bake crispy chicken patty as instructed. Place 1 patty on each biscuit and drizzle with 2 tsp. of maple syrup, making a sandwich.
- 3

With plastic toothpicks, make 4 fruit skewers for each 1 biscuit sandwich. Each skewer should have 1 strawberry, 1 grape, and 1 blueberry.
- 4

Pierce the fruit skewer into the top of the biscuit sandwich, creating "4 towers" of your maple chicken castle.

CHEF NOTES

This recipe provides 2.25 oz grain eq.,1 MMA, and ¼ cup fruit per sandwich per the USDA guidelines for childhood nutrition.