Jicama-Citrus Slaw with Grilled Hot Honey Chicken

20 each entree servings

Ingredients:

- 7 lbs Reser's Shredded Cole Slaw (71117.15126)
- 2 cups Jicama, peeled and julienned
- 3 each Oranges, zested and cut into supremes
- 1 cup Red onion, julienned
- 9 lbs Chicken thighs, trimmed and marinated in soy sauce marinade of choice overnight
- ¼ cup Avocado or canola oil
- Hot honey to drizzle over chicken
- Green onions, thinly sliced for garnish

Directions:

1. Marinate the chicken thighs in soy-brown sugar marinade overnight.
2. Two hours prior to serving, mix the Reser's Shredded Cole Slaw with the jicama, orange zest, orange segments, and red onion.
3. Refrigerate the slaw until ready to serve.
4. Drain the marinade from the chicken and heat a grill.
5. Lightly cover the marinated chicken with oil before grilling.
6. Grill the chicken and set aside to keep warm.
7. To serve, place 6 oz of jicama slaw into a bowl.
8. Top with 5 oz sliced chicken thigh, drizzle hot honey over sliced chicken.
9. Garnish with sliced green onions.

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