

## **Chicken & Honey Sandwiches**

Southern Living Test Kitchen

Southern Living Magazine - September 2012

**Servings: 4**

**Preparation Time: 15 minutes**

**Start to Finish Time: 25 minutes**

**1 loaf (12 ounce) French bread, cut in half horizontally**

**1 package (10 ounce) angel hair coleslaw**

**1/4 cup Honey Mustard Dressing (see recipe under sauces)**

**15 to 20 fried chicken tenders**

Scoop out the soft bread from the center of each bread half, leaving a 1/2-inch-thick shell to make filling the sandwich easier. (Reserve the soft bread for another use.)

Toss together the coleslaw and Honey-Mustard Dressing until coated.

Layer the bottom bread shell with the coleslaw.

Place the chicken tenders on top.

Top with the remaining bread shell.

Cut into sandwiches.

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Per Serving (excluding unknown items): 311 Calories; 3g Fat (10.0% calories from fat); 10g Protein; 59g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 691mg Sodium. Exchanges: 4 Grain(Starch); 1/2 Fat.