

A Tasteful Way To Give Back

(NAPSA)—Great picnic food can do more than fill your family's hunger to eat in the great outdoors—it can also make a difference in your community.

Celebrity Chef Tyler Florence and Pringles® Multigrain are working together to make it easy for consumers to make a difference with the “U Taste. We Donate” campaign. Enter the UPC code from any can through June 30, 2010, at www.PringlesMultigrain.com and Pringles will donate one dollar to Share Our Strength®, the leading organization working to end childhood hunger in America. The company will donate up to \$100,000, with a minimum of \$75,000. Enter UPC codes between 3/15/10 and 6/30/10 to activate the donation.

To spread the world, Tyler has created recipes that complement each new mouthwatering flavor of Pringles Multigrain: Truly Original, Creamy Ranch and Cheesy Cheddar. The crisps are available at U.S. mass, grocery and drug retailers.

Try this tasty recipe and go to www.PringlesMultigrain.com for more ideas from Tyler.

Picnic Sandwich With Pringles® Truly Original Multigrain

Yield: 4–6 sandwiches

- 1 high-quality artisan baguette**
- 3 boneless, skinless chicken breasts**
- 1 bottle BBQ sauce**
- 1 can Pringles Multigrain Truly Original**
- 8-12 iceberg lettuce leaves**
- 1 tablespoon extra virgin olive oil**
- 1 tablespoon red wine vinegar**
- Potato salad:**
- 1 lb small Yukon Gold potatoes**



- 1 large egg**
- Kosher salt**
- ½ bunch of sliced scallions, white and green parts**
- 1 tablespoon drained capers**
- ½ cup mayonnaise**
- 3 tablespoons Dijon mustard**
- ¼ cup finely chopped dill pickles with ¼ cup of juice**
- ½ small red onion, chopped**
- 1 tablespoon chopped, fresh flat-leaf parsley**
- Juice of ½ lemon**
- Freshly ground black pepper**

Toss chicken breasts with BBQ sauce and bake at 350° for 20 minutes or until an internal temperature of 165° has been achieved. Cool; slice and set aside.

For the potato salad: Put potatoes (skin on) and egg into saucepan of cold, salted water and bring to simmer. After 12 minutes, remove egg

with a slotted spoon and let cool. Continue cooking potatoes about 3 minutes longer until knife can be poked through. Drain potatoes.

Combine mayonnaise, mustard, pickles with juice, onion, scallions and capers, parsley and lemon juice in a large bowl. Peel egg and grate into bowl. Peel potatoes and break up into rough chunks into bowl. Toss to coat with the dressing. Season to taste with salt and pepper.

To assemble: Cut the baguette lengthwise and drizzle with the olive oil and vinegar. Grill the bread until it has developed a nice crust. Layer lettuce, then shingle the sliced chicken on the bottom half of the baguette and top with the potato salad. Place the top part of the bread onto the sandwich and slice. Serve with a side of Pringles Multigrain Truly Original.