

# GRILLED HONEY ISLAND CHICKEN SANDWICH

7/11/2024

Plate: Dapple Rectangle w/ 2oz white ramekin

To Go: Single Comp w/ 8 oz Squat

## STEP #1: INGREDIENTS

1 each [Chicken Breast - Pounded](#)

## STEP #2: INGREDIENTS

2 each Jack Cheese Slices

## STEP #3: INGREDIENTS

1 each Burger Bun

1/2 cup [Lettuce - Shredded](#)

3-4 each [Tomatoes - Sliced](#)

2 vz [Honey Mustard](#)

2 each [Bacon - Sliced](#)

## SETUP / GARNISH

2 vz [Honey Mustard](#)

1 each Choice of Side

## STEP 1: TO COOK

1. Place the chicken breast on the grill **smooth side down at a 45 degree angle**.  
**NOTE: Do NOT place chicken breasts on the hottest part of the grill.**  
**Doing so will result in a dry, tough, and stringy chicken breast.**
2. Grill until score marks appear, then **rotate 90 degrees** on the grill. Do not flip.
3. **Once diamond score marks are achieved, flip the chicken breast.**

## STEP #2: TO COOK

1. Allow the chicken breast to cook undisturbed until the thickest part of the chicken is firm to the touch and the juices run clear.  
**NOTE: DO NOT OVERCOOK!**
2. Place 2 slices of jack cheese on the chicken breast, and **cover with a dome until the cheese is fully melted.**

## SETUP / GARNISH

**Reference the attached pictures for plating setup & garnishing.**

1. Place the cooked chicken breast on top of the lettuce and tomatoes.
2. Ladle 2 vz of Honey Mustard across the jack cheese.
3. Place 2 slices of bacon on top of the cheese in the shape of an 'X', then **cap** with the top half of the bun.
4. Insert a skewer into the middle of the sandwich and place it centered on the right side of the plate.

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**NOTE: Place the side bowl centered on the left side of the plate, on top of a beverage napkin.**

**NOTE: If fries are ordered as the side, they must be centered on the left side of the plate.**

