

HAWAIIAN CHICKEN - DINNER

9/25/2024

Plate: Dapple Rectangle

To Go: 3 Compartment

STEP #1: INGREDIENTS

1/2 each [Rotisserie Chicken](#)

STEP #2: INGREDIENTS

To Brush [Stir Fry Sauce](#)

2 vz [Hawaiian Huli Huli Sauce](#)

1 TBL (Heaping) [Coconut Almond Blend](#)

SETUP / GARNISH

2 each **Choice of Side**

STEP 1: TO COOK

1. Place a deli sheet on the cutting board.
2. Remove a chicken from the warming drawer, and place it on the deli sheet.
NOTE: Chicken with torn skin may only be used for sauced chickens.
3. Using poultry shears, cut and remove the elastic chicken tie.
4. Cut the whole bird in half so that one half of the bird has the keel.
5. Remove the backbone, the tail and tailbone, and any excess fat and skin from the tail area.
NOTE: Immediately return the other half to the warming drawer.
DO NOT STACK CUT CHICKENS!
NOTE: It is acceptable to CUT chickens and store them in the warming drawer as they are ordered, but they cannot be SAUCED and PLATED until they are needed.
6. Separate the 1/2 chicken into a breast portion and a leg/thigh portion.

STEP 2: TO COOK

1. Place the chicken bone sides down on the grill.
2. **Brush** stir fry sauce **to coat only on the exterior.**
3. Flip the chicken to skin sides down.
4. **ALLOW TO COOK FOR APPROXIMATELY 2 MINUTES, OR UNTIL GRILL MARKS APPEAR.**
5. Once grill marks are visible, transfer back to the deli sheet on the cutting board.
6. **Ladle 2 vz** of the Huli Huli sauce on the chicken, and **use a brush to coat.**
7. **Sprinkle** the Coconut Almond Blend **EVENLY** over the chicken.
8. **Do not plate the chicken until the ticket is ready to be sold.**

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SET UP / GARNISH

Reference the attached pictures for plating setup and garnishing.

1. Place the breast portion of the sauced & garnished chicken in the center of the plate.
2. Lean the leg/thigh portion against the breast portion with the leg bone pointing down.

NOTE: The breast must face the guest.

NOTE: Both side items are served off the plate.

