

KIDS GRILLED CHICKEN STRIPS

8/30/2024

Plate: 8" Round Blue or Green Plate

To Go: Small 1 Compartment with 8 oz. Squat

STEP #1: INGREDIENTS

1 each [Chicken Breast - Pounded](#)

STEP #2: INGREDIENTS

To Glaze **Cooked Melted Butter for Chicken**

SETUP / GARNISH

1 each **Choice of Side**

STEP 1: TO COOK

1. Place 1 pounded 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.**
4. 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!
5. Brush the smooth side of the chicken breast with glazing butter blend.
NOTE: Do not use the same butter used to brush on raw items.
6. Cut the chicken breast in half to create 2 equal lobes, then slice the 2 lobes in half to create 4 slices.

SET UP / GARNISH

Reference the attached pictures for plating setup and garnishing.

1. Place the chicken strips on the right side of the plate, stacking them to achieve as much height as possible.
NOTE: Placed the side item centered on top of a beverage napkin on the left of half of the plate.
NOTE: If french fries are ordered, they will be placed directly on the left of half of the plate.
NOTE: If green beans are ordered, they will be placed on the sides tray and served off the plate. The chicken strips are to be placed centered on the plate.

