

RED BEAN PLATTER - FRIED

Date: 09/02/2016

Plate: Large Salad Bowl

STEP #1: INGREDIENTS

1 each [Andouille Sausage](#) - Link

STEP #2: INGREDIENTS

1 each [Fried Chicken Breast](#) - CUT

SET-UP / GARNISH: INGREDIENTS

#6 scoop [Rice](#)

8 vz [Red Beans - Prepped](#)

2 TBL [Green Onions - Chopped](#)

1 each Spoon

Procedure

Step #1:

- a. Place the Andouille Sausage link on the grill, and grill until the outside casing begins to crisp and the center is hot.

Step #2:

- a. Receive the Fried Chicken Breast (CUT) from the Fry station.

Set-Up / Garnish:

- a. Scoop the rice into the bowl at 12 o'clock.
- b. Ladle the red beans into the bowl.
NOTE: Do not pour any of the red beans on top of the rice.
- c. Place the grilled sausage link horizontally in the center of the red beans.
- d. Place the chicken breast halves in the red beans at 3 o'clock and 9 o'clock.
The points of the chicken must face up and slightly overlap above the Andouille.
- e. Sprinkle the green onions "**coast to coast**" evenly over the entire dish.
- f. Place the soup spoon in the red beans with the handle resting on the rim.

