

ROTISSERIE CHICKEN - DINNER

9/25/2024

Plate: Dapple Rectangle

To Go: 3 Compartment

STEP #1: INGREDIENTS

1/2 each [Rotisserie Chicken](#)

SETUP / GARNISH

2 each **Choice of Side**

STEP 1: TO COOK

1. Remove a chicken from the warming drawer, and place it on the cutting board.
NOTE: Skin must be completely intact for plain Rotisserie Chicken. Chickens with torn skin may be used for sauced chickens.
2. Using poultry shears, cut and remove the elastic chicken tie.
3. Cut the whole bird in half so that one half of the bird has the keel.
4. Remove the backbone, the tail and tailbone, and any excess fat and skin from the tail area.
NOTE: Immediately return the other half of the chicken to the warming drawer. DO NOT STACK CUT CHICKENS!
5. Separate the 1/2 chicken into a breast portion and a leg/thigh portion.
6. **Do not plate the chicken until the ticket is ready to be sold.**
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.

SETUP / GARNISH

Reference the attached pictures for plating setup & garnishing.

1. Place the breast portion of the 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.

