

S & S CHICKEN - DINNER

10/25/2024

Plate: Dapple Rectangle

To Go: 3 Compartment

STEP #1: INGREDIENTS

1/2 each [Rotisserie Chicken](#)

SETUP / GARNISH

1 vz Sweet Chili Glaze

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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: It is acceptable to use a 1/2 Rotisserie Chicken with missing or torn skin, but at least 75% of the skin must be intact.
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 remove 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!
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.
7. **Do not plate the chicken until the ticket is ready to be sold.**

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. **Ladle 1vz.** of the Sweet Chili Sauce **evenly** over the white breast portion.
3. Lean the leg/thigh portion against the breast portion with the leg bone pointing down.
4. **Ladle an additional 1vz.** of the Sweet Chili Sauce **evenly** over the leg/thigh portion.
NOTE: The breast must face the guest.
NOTE: Both side items are served off the plate.

