

# CASABLANCA CHICKEN w/ PITA

9/25/2024

Plate: 11.75" Blue Round Plate w/ Sides Tray

To Go: 1 Compartment

## STEP #1: INGREDIENTS

1 each [Chicken Breast - Pounded](#)

2 tsp Ground Sumac

1/2 vz Vegetable Oil

## STEP #2: INGREDIENTS

#6 scoop [Hummus](#)

To sprinkle Ground Sumac

1/4 cup [Tomatoes - Diced](#)

1/4 cup Sundried Tomatoes

1/4 cup [Feta Cheese Crumbles](#)

## STEP #3: INGREDIENTS

1 each Pita Bread

## SETUP / GARNISH

2 TBL [Fried Almonds](#)

1/4 cup [Asian Herbs](#)

1 vz Extra Virgin Olive Oil

## STEP 1: TO COOK PHASE 1

1. Place the marinated chicken breast on a sheet of deli paper with the smooth side facing up.
2. Measure 2 tsp of Sumac onto the chicken breast, making sure to spread the Sumac evenly over the smooth side of the chicken.  
**NOTE: The entire smooth side must be evenly and fully coated with Sumac.**
3. Ladle the vegetable oil onto a 375° griddle, and place the chicken breast in the oil with the seasoned side down.
4. Allow to cook undisturbed until the chicken breast begins to turn white around the edges. **This should take approximately 4 minutes.**  
**NOTE: Do NOT use a steak weight at any time.**  
**Do NOT cover with a dome at any time.**

## STEP #2: SETUP / GARNISH PHASE 1

**Reference the attached pictures for plating setup & garnishing.**

1. Place the scoop of Hummus on the left side of the plate, then lightly spread it to form a half circle with the straight edge perfectly centered in the plate.  
**NOTE: There must be no more than 1.5" from the rim of the plate to the ridge of the hummus.**
2. Sprinkle the Sumac over the hummus, **sprinkling heavier around the ridge of the hummus.**

**\*\*CONTINUED ON NEXT PAGE\*\***

3. Sprinkle the **diced tomatoes "coast to coast" evenly over the hummus ONLY.**
4. Sprinkle the **sundried tomatoes "coast to coast" evenly over the hummus ONLY.**
5. Sprinkle the feta cheese **"coast to coast" evenly over the hummus ONLY.**

#### STEP #3: TO COOK PHASE 2

1. Flip the chicken breast.
2. Allow the chicken breast to cook undisturbed until the thickest part of the chicken is firm to the touch and juices run clear (**approximately 4 minutes**).  
**NOTE: At this point, the side of the chicken seasoned with the Sumac will look like a blackened chicken breast.**
3. Remove the chicken breast from the griddle, and place on the cutting board.
4. Make 6 cuts **across** the chicken breast at a 15° bias cut, resulting in 7 slices.
5. Shingle the sliced chicken on the right side of the plate, and spreading the slices from end to end of the hummus.  
**NOTE: There must be no more than 1.5" from the rim of the plate to the ends of the chicken slices.**
6. Place the pita bread on a panini press, and heat for **15 seconds**.  
**NOTE: Grill marks are not desired.**
7. Remove the pita, place on a cutting board, and cut into **8 equal wedges**.
8. Shingle the pita wedges **evenly** over the sides tray.

#### SETUP / GARNISH PHASE 2

**Reference the attached pictures for plating setup & garnishing.**

1. Sprinkle the **fried almonds "coast to coast" evenly** over the hummus and chicken.
2. Sprinkle the **Asian herbs "coast to coast" evenly** over the hummus and chicken.
3. Ladle the olive oil **evenly** over the hummus and chicken.

