

KIDS 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](#)

To dust Seasoned Flour

To batter Chicken Buttermilk

To bread Seasoned Flour

SETUP / GARNISH

1 each Choice of Side

STEP 1: TO COOK

1. Place a chicken breast on a deli sheet, and slice in half to create 2 lobes.
2. Slice the 2 lobes in half to create 4 slices.
3. **Using the open finger method**, tumble the chicken in the flour, making sure to coat the entire surface between the butterflied sections.
4. Place the chicken in a culinary basket, and shake vigorously to get a very fine dusting.
5. Submerge the chicken in the batter, using a spatula to help coat the entire breast.
6. Raise the basket, and **tap against the pan 3 times** to remove excess batter.
7. **Using the open finger method** again, tumble and flip the chicken in the flour. Tumbling incorporates air into the flour, achieving the desired "spikes."
NOTE: "Spiking" increases the volume of the breading, resulting in a lighter and crispier product.
8. Remove the chicken from the flour, and place inside a culinary basket. GENTLY shake the basket to get rid of excess flour.
9. **Lower a fryer basket into the fryer oil**, then carefully place the chicken into the fryer basket.
10. **Fry for 2 minutes**, then drain on a sav-a-day. **SET A TIMER!!**

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.

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