

# CHIPOTLE CHICKEN SANDWICH

7/11/2024

Plate: Dapple Rectangle w/ 2oz white ramekin

To Go: Single Comp w/ 8 oz Squat

## STEP #1: INGREDIENTS

1 each Chicken Breast - Pounded

## STEP #2: INGREDIENTS

2 each Jack Cheese Slices

## STEP #3: INGREDIENTS

1 each Burger Bun

1/2 cup Lettuce - Shredded

3-4 each Tomatoes - Sliced

## SETUP / GARNISH

#30 scoop Chipotle Mayo

1 each Choice of Side

## STEP 1: TO COOK

1. Place the chicken breast on the grill **smooth side down at a 45 degree angle**.  
**NOTE: Do NOT place chicken breasts on the hottest part of the grill.**  
**Doing so will result in a dry, tough, and stringy chicken breast.**
2. Grill until score marks appear, then **rotate 90 degrees** on the grill. Do not flip.
3. **Once diamond score marks are achieved, flip the chicken breast.**

## STEP #2: TO COOK

1. Allow the chicken breast to cook undisturbed until the thickest part of the chicken is firm to the touch and the juices run clear. **DO NOT OVERCOOK!**
2. Place 2 slices of jack cheese on the chicken breast, and **cover with a dome until the cheese is fully melted.**

## STEP #3: TO COOK

1. Separate the 2 halves of the burger bun, and place the halves in the bun toaster.
2. Once the burger bun has been toasted, place the shredded lettuce on the bottom half of the bun, then depending on the size of the tomato slices, place 3-4 tomato slices on top of the lettuce.  
**NOTE: Make sure the lettuce does not spill off the bun and onto the plate.**
3. Place the cooked chicken breast on top of the lettuce and tomatoes, and **cap** with the top half of the bun.

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## SETUP / GARNISH

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

1. Insert a skewer into the middle of the sandwich and place it centered on the right side of the plate.

**NOTE: Place the side bowl centered on the left side of the plate, on top of a beverage napkin.**

**NOTE: If fries are ordered as the side, they must be centered on the left side of the plate.**

