

GRILLED CHICKEN BREAST - LUNCH

7/11/2024 Plate: Dapple Rectangle w/ Side Bowl

To Go: 3 Compartment

STEP #1: INGREDIENTS

1 each [Chicken Breast - Pounded](#)

STEP #2: INGREDIENTS

To Glaze Cooked Melted Butter

SETUP / GARNISH

1 TBL [Green Onions - Chopped](#)

2 each Choice of Sides

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.
NOTE: DO NOT OVERCOOK!
2. Brush the smooth side of the chicken breast with glazing butter.
NOTE: Do not use the same butter used to brush on raw items.

SET UP / GARNISH

Reference the attached pictures for plating setup & garnishing.

NOTE: First side is served on the left of the plate, on top of a beverage napkin.

NOTE: Second side is served off the plate.

NOTE: If a soup or salad is ordered in place of the sides, the chicken breast will be served on a 10" round Kids plate, with 7 lines of Mustard BBO Sauce is squeezed on the plate.

