

KIDS ROTISSERIE CHICKEN

9/25/2024

Plate: 8" Round Blue or Green Plate

To Go: 3 Compartment

STEP #1: INGREDIENTS

1/4 each Rotisserie Chicken ([Dark Meat](#) OR [White Meat](#))

1/2 vz **Sauce of guest's choice**

STEP #1: INGREDIENTS

1 each **Choice of Side**

STEP 1: TO COOK

1. Remove a chicken from the warming drawer, and place it on the cutting board.
NOTE: Skin must be completely intact for plain Rotisserie Chicken. Chickens with torn skin may be used for sauced chickens.
2. Using poultry shears, cut and remove the elastic chicken tie.
3. Cut the whole bird in half so that one half of the bird has the keel.
4. Remove the backbone, the tail and tailbone, and any 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!
5. Cut the 1/2 rotisserie chicken into "dark" and "white" meat portions.
6. Return to the warming drawer whatever portion is not being used.
7. Cut the portion being used into **2 individual pieces**.
8. **Do not plate the chicken until the ticket is ready to be sold.**
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.

SET UP / GARNISH

Reference the attached pictures for plating setup and garnishing.

1. Brush the chicken with the guest's choice of sauce.
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 is to be placed centered on the plate.

