

HONEY ISLAND 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 **Burger Bun**
- 1/2 cup **Lettuce - Shredded**
- 3-4 each **Tomatoes - Sliced**

STEP #2: INGREDIENTS

- 1 each **Fried Chicken Breast - NOT CUT**
- 2 vz **Honey Mustard**
- 2 each **Jack Cheese Slices**
- 2 each **Bacon - Sliced**

SETUP / GARNISH

- 2 vz **Honey Mustard**
- 1 each **Choice of Side**

STEP 1: 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.

STEP #2: TO COOK

1. Receive the Fried Chicken Breast (NOT CUT) from the Fry station, and place on top of the tomatoes.
2. Ladle 2 vz of Honey Mustard across the chicken breast.
3. Place 2 slices of jack cheese on top of the Honey Mustard.
4. Place 2 slices of bacon on top of the cheese in the shape of an 'X', then **cap** with the top half of the bun.

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.

