

GARLIC HERB CHICKEN - DINNER

3/13/2024

Plate: Large Rectangle

To Go: 3 Compartment

STEP #1: INGREDIENTS

1/2 each Rotisserie Chicken

1 vz Garlic Herb Glaze

SETUP / GARNISH

2 each **Choice of Side**

STEP 1: TO COOK

1. Place a deli sheet on the cutting board.
2. Remove a chicken from the warming drawer, and place it on the deli sheet.
NOTE: Chicken with torn skin may only be used for sauced chickens.
3. Using poultry shears, cut and remove the elastic chicken tie.
4. **Cut the whole bird in half so that one side has the backbone and the other side has the keel.**
NOTE: Immediately return the other half to the warming drawer.
DO NOT STACK CUT CHICKENS!
5. Remove the tail and tailbone, and remove excess fat and skin from the tail area.
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.
6. Ladle 1 vz of Garlic Herb onto the chicken, and **use a brush to coat.**

SET UP / GARNISH

Reference the attached pictures for plating setup and garnishing.

NOTE: The breast and leg of the chicken must face the guest.

NOTE: Serve both sides on the plate.



