

BBQ CHICKEN - LUNCH

5/20/2025

Plate: Pasta Bowl

To Go: 3 Compartment

STEP #1: INGREDIENTS

1 each Lunch Rotisserie Chicken (ADD WHT & DRK HYPER LINKS)

1 vz **BBQ Sauce**

STEP #2: INGREDIENTS

1 vz **BBQ Sauce**

To brush **BBQ Sauce**

SETUP / GARNISH

1 vz **BBQ Sauce**

2 each **Choice of Side**

STEP 1: TO COOK

- Ladle** 1 vz of BBQ Sauce onto the chicken, then **brush to coat**.
NOTE: Make sure the entire surface of the chicken is evenly coated with the BBQ sauce. Add a little more if needed.

STEP 2: TO COOK

- Place the sauced chicken on the grill with the skin side down.**
- Ladle** 1 vz of BBQ Sauce on the inside of the chicken, and **brush to coat**.
- Allow to cook for approximately 2 minutes, or until grill marks appear.**
- Flip and **brush exterior** of chicken with BBQ Sauce.
- 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 GRILLED, SAUCED, and PLATED until they are needed.

SET UP / GARNISH

Reference the white or dark meat lunch preparation linked above.

- Ladle** 1 vz of BBQ sauce on the bottom of the bowl, while using the ladle to spread the sauce so that it is visible under the chicken.
NOTE: Both side items are served off the plate.

