

TEST RECIPE

SPANISH ROTISSERIE CHICKEN - DINNER

5/20/2025

Plate: Blue OR Black Crackle Bowl

To Go: 3 Compartment

STEP #1: INGREDIENTS

1/2 each Rotisserie Chicken

STEP #2: INGREDIENTS

To Brush Cooked Melted Butter

1 each Prepped Ciabatta Bread

1 each Mediterranean Cup

1 vz Chicken Au Jus

1/2 Cup Sliced Tomato Medley

SETUP / GARNISH

1 TBL Asian Herb

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 the backbone is removed and one half of the bird has the keel.**
NOTE: Immediately return the other half of the chicken to the warming drawer. DO NOT STACK CUT CHICKENS!
4. Remove the wing tip, tail and tailbone, and remove excess fat and skin from the tail area and under side.
5. Separate the 1/2 chicken into a breast portion and a leg/thigh portion.
6. **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.

STEP 1: TO COOK

1. Brush the ciabatta bread with cooked melted butter, place the bread buttered side down on the hottest part of the grill and heat until grill marks are visible.
2. Slightly open the lid of the Mediterranean Cup, and microwave for **30 seconds.**
NOTE: The intent of microwaving the Mediterranean Cup is NOT to fully heat the ingredients. It is only to remove some of the chill.
3. Add hot Chicken Au Jus and Sliced Tomato Medley to the warmed Mediterranean Cup, and using a soup spoon, **gently toss until all ingredients are fully**

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TEST RECIPE

SETUP / GARNISH

Reference the attached pictures for plating setup & garnishing.

1. Using a spoon, scoop a 1/3 of the Mediterranean Cup from the pint container in to the center of the bowl.
2. Place the leg/thigh portion on top of the 1/3 Mediterranean Cup, with the thigh facing the outside of the bowl and the bone pointing in.
3. Place the breast portion of the chicken leaning against leg/thigh portion with the tip of the breast pointed down on the bowl.
4. Place the remainder of the Mediterranean cup on top of the breast portion.
5. Lean the grilled ciabatta bread against the chicken breast.

NOTE: The breast must face the guest.

NOTE: Sprinkle the Asian Herb EVENLY over the chicken.

NOTE: Grilled marks of the ciabatta bread must face out.

NOTE: The side item is served off the plate.

