

RED BEAN PLATTER - GRILLED

Date: 09/02/2016

Plate: Large Salad Bowl

STEP #1: INGREDIENTS

1 each [Chicken Breast - Pounded](#)

STEP #2: INGREDIENTS

1 each [Andouille Sausage](#) - Link

To Glaze [Butter Blend for Chicken](#)

SET-UP / GARNISH: INGREDIENTS

#6 scoop [Rice](#)

8 vz [Red Beans - Prepped](#)

2 TBL [Green Onions - Chopped](#)

1 each [Spoon](#)

Procedure

Step #1:

- Place the chicken breast on the grill **smooth side down at a 45 degree angle**.
NOTE: Do NOT place chicken breasts on the hottest part of the grill.
Doing so will result in a dry, tough, and stringy chicken breast.
- Grill until score marks appear, then **rotate 90 degrees** on the grill. Do not flip.
- Once diamond score marks are achieved, flip the chicken breast.**

Step #2:

- Place the Andouille Sausage link on the grill, and grill until the outside casing begins to crisp and the center is hot.
- Allow the chicken breast to cook undisturbed until the thickest part of the chicken is firm to the touch and the juices run clear.
NOTE: DO NOT OVERCOOK!
- Brush the smooth side of the chicken breast with glazing butter blend.
NOTE: Do not use the same butter used to brush on raw items.
- Remove the chicken breast from the grill, and place on a cutting board.
- Cut ACROSS the chicken breast into two individual pieces.

Set-Up / Garnish:

- Scoop the rice into the bowl at 12 o'clock.
- Ladle the red beans into the bowl.
NOTE: Do not pour any of the red beans on top of the rice.
- Place the grilled sausage link horizontally in the center of the red beans.
- Place the chicken breast halves in the red beans at 3 o'clock and 9 o'clock.
The points of the chicken must face up and slightly overlap above the Andouille.
- Sprinkle the green onions **"coast to coast"** evenly over the entire dish.
- Place the soup spoon in the red beans with the handle resting on the rim.

