

KIDS GRILLED CHICKEN SLIDERS

8/30/2024

Plate: 8" Round Blue or Green Plate

To Go: 3 Compartment

STEP #1: INGREDIENTS

1/2 each Chicken Breast - Pounded

1 slice Jack or Cheddar cheese (optional)

STEP #2: INGREDIENTS

2 each Mini Turano buns

SETUP / GARNISH

2 each 6" wooden skewer

1 each Choice of side

STEP 1: TO COOK

1. Slice a chicken breast in half, then slice one half into two equal halves.
NOTE: Return the other half to the chicken breast drawer.
2. 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.
3. Grill until score marks appear, then **rotate 90 degrees** on the grill. Do not flip.
4. **Once diamond score marks are achieved, flip the chicken breast.**
5. Allow the chicken breast to cook undisturbed until the thickest part of the chicken is firm to the touch and the juices run clear. **DO NOT OVERCOOK!**
6. If cheese is requested, fold the slice of cheese in half, and then in half again. Cook until the chicken is done, then add 2 squares of cheese on each patty. Allow to cook until cheese is fully melted.

STEP 2: TO COOK

1. Place the mini buns halves on the flat top.
NOTE: Ensure that the flat top is free from varnish and excess oil.
2. Once the mini buns have been toasted, place the bottom bun halves on cutting board.

SET UP / GARNISH

Reference the attached pictures for plating setup and garnishing.

1. Place each cooked chicken half on the bottom half of each bun.
2. Cap the burger with the top of each bun.
3. Carefully place skewers through the center of each of the sliders.
4. Place sliders on the right side of the plate.
NOTE: Placed the side item centered on top of a beverage napkin on the left of half of the plate.
NOTE: If french fries are ordered, they will be placed directly on the left of half of the plate.
NOTE: If green beans are ordered, they will be placed on the sides tray and served off the plate. The sliders are to be placed centered on the plate.

****CONTINUED ON NEXT PAGE****

