

Z-LIGHTFUL ROTISSERIE CHICKEN - QUARTER (WHITE MEAT)

8/5/2024

Plate: Dapple Rectangle

To Go: 3 Compartment

STEP #1: INGREDIENTS

1/4 each [Rotisserie Chicken](#) (White meat)

SET-UP / GARNISH: INGREDIENTS

2 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 one side has the backbone and the other side has the keel.**
NOTE: Immediately return the other half of the chicken to the warming drawer. DO NOT STACK CUT CHICKENS!
4. Remove the tail, tailbone, wing tip, and remove any excess fat and skin from the tail area.
NOTE: DO NOT REMOVE BACKBONE.
5. **Cut the 1/2 rotisserie chicken into "dark" and "white" meat portions, and place the dark meat portion into the drawer.**
6. **Do not plate the chicken until the ticket is ready to be sold.**

SET UP / GARNISH

Reference the attached pictures for plating setup & garnishing.

NOTE: Both Zlightful sides are served off the plate.

NOTE: The skin side of the breast must face the guest.

