

LUNCH CHICKEN RECIPES

CHICKEN PICCATA W/ LEMON & CAPERS



| QUANTITY | INGREDIENTS | PREPARATIONS |
|-------------------------|----------------|----------------|
| | Chicken Breast | 3-4oz Portion |
| | Salt | |
| | Black Pepper | Ground |
| | AP Flour | |
| | Egg-wash | Mixed |
| | Bread Crumbs | Fresh |
| | Parsley | Chopped |
| INGREDIENTS TO ASSEMBLE | | |
| | Butter Whole | |
| | Capers Whole | Rinsed |
| | Garlic | Chopped |
| | White Wine | |
| | Lemon Juice | |
| | Demi-glace | Slurry thicken |
| | Cornstarch | |
| | Salt | |
| | Black Pepper | Ground |

| METHOD FOR PREPARATION |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1) Trim/portion chicken breast, season and 3-step breading process. |
| 2) Set all breaded chicken aside until ready to cook. |
| 3) On medium hot griddle, saute chicken both sides to golden brown. |
| 4) Remove cooked chicken, set aside and keep warm. |
| 5) For Sauce: In medium hot skillet, brown butter with capers then add garlic and lightly brown. |
| 6) Deglaze white wine, reduce, add lemon juice whisk in demi-glace turn down heat, whisk in cornstarch "slurry" to thicken, season salt pepper and remove sauce. |
| 7) Layer chicken in dish, pour sauce over chicken, garnish lemon. |

CULINARY NOTES: Shallow-fry chicken breast to obtain golden color. Sauce over and under chicken when plating.

Allergens: Egg

| CHICKEN DISH |
|---------------------|
| Station: B |
| Position: 5 |
| Production: Deck 14 |
| Period: Lunch |
| Yield: |
| Shelve Life: 1 Day |

| ASSIGNED VESSEL |
|--------------------------------------------------------------------------------------|
|  |
| RECTANGULAR CAST ALUMINUM DISH |



CHICKEN BREAST COATED IN BREADCRUMBS SERVED WITH A LEMON CAPER BUTTER SAUCE AND CHOPPED PARSLEY



1

SEASON CHICKEN BREAST BOTH SIDES



2

COAT RAW BREAST IN FLOUR



3

DIP COATED BREAST IN SEASONED EGG-WASH BATTER



4

LAST STEP - DIP BREAD IN BREAD CRUMBS COATED BOTH SIDES



5

SAUTEED BREAST WITH CLARIFIED BUTTER ON MEDIUM HOT GRIDDLE TO GOLDEN BROWN



6

COOK ONE SIDE, TURN OVER AND COOK OTHER SIDE - CHICKEN SHOULD FULLY COOK



7

PREPARE SAUCE PER INSTRUCTIONS AND KEEP WARM



8

POUR SAUCE OVER CHICKEN BREAST IN DISH ARRANGE LEMON SLICES ON TOP



9

GARNISH CHICKEN WITH PARSLEY

MOZZARELLA & BACON WRAPPED CHICKEN

| QUANTITY | INGREDIENTS | PREPARATIONS |
|----------|-------------------|------------------|
| | Chicken Breast | Stuffed, wrapped |
| | Mozzarella Cheese | 2" Rectangle |
| | Bacon Raw | Sliced |
| | Salt | |
| | Black Pepper | Ground |
| | Balsamic Glaze | Garnish |
| | Sauteed Onions | Garnish |

| METHOD FOR PREPARATION |
|---------------------------------------------------------------------------------------------------------------------------|
| 1) Make incision in chicken breast & stuff with sliced cheese. |
| 2) Season chicken breast, then wrap in bacon as shown. |
| 3) On medium-high heat, saute wrapped chicken on griddle all sides. |
| 4) Once breast is seared on all sides, place on sheet-pan, finish cooking in 170C oven for 6-8 minutes, remove and serve. |
| 5) Place sauteed onions on bottom of serving dish, place cooked chicken breast on top and drizzle with balsamic glaze. |

CULINARY NOTES: Must wrap chicken ends with bacon to prevent cheese from oozing out. Sear bacon all sides to crisp.

Allergens: Dairy

| CHICKEN DISH |
|---------------------|
| Station: B |
| Position: 5 |
| Production: Deck 14 |
| Period: Lunch |
| Yield: |
| Shelve Life: 1 Day |

| ASSIGNED VESSEL |
|--------------------------------------------------------------------------------------|
|  |
| OVAL CAST ALUMINUM DISH |



CHICKEN BREAST STUFFED WITH MOZZARELLA, WRAPPED IN HICKORY SMOKED BACON WITH ONIONS AND BALSAMIC GLAZE



1
MAKE INCISION IN CENTER OF BREAST
INSERT CHEESE IN POCKET



2
FIRST WRAP ENDS AND FOLD BACON
AS SHOWN, TO KEEP CHEESE FROM LEAKING OUT



3
WRAP BREAST AROUND WITH FIRST
SLICE OF BACON



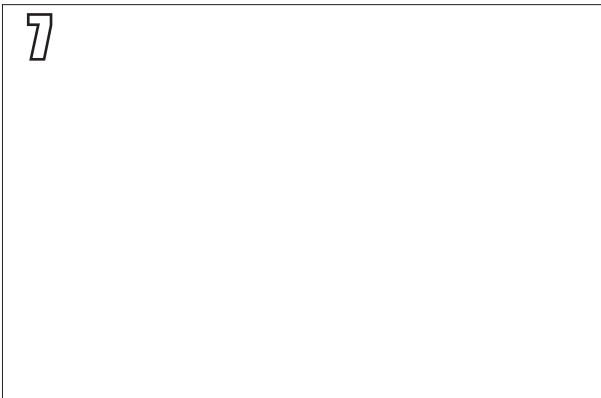
4
WRAP SECOND SLICE BACON AROUND



5
FINISH WRAPPING AS SHOWN



6
SEE FRONT AND SIDES COMPLETELY WRAPPED
AND COVERED WITH BACON



7
ON MEDIUM-HIGH HEAT, SEAR BREAST ALL SIDES
CRISP BACON - FINISH COOKING IN OVEN



8
PLACE SAUTEED ONIONS ON BOTTOM OF DISH
ARRANGE CHICKEN ON TOP, DRIZZLE BALSAMIC



9
CHICKEN DISPLAYED DIRECTLY ON HOT PLATE

MUSHROOM CRUSTED CHICKEN



| QUANTITY | INGREDIENTS | PREPARATIONS |
|-----------------------|------------------|------------------|
| 40 Pounds | Chicken Breast | 4oz Portion |
| CULINARY PASTE | | |
| 2 Quart | AP Flour | Whisked |
| 2 Dozen | Whole Eggs | |
| 3 Quart | Water | |
| 4 Tbls | Salt | |
| MUSHROOM CRUST | | |
| 8 Quart | Button Mushrooms | Chopped, roasted |
| 1 Quart | Garlic Clove | Chopped |
| 2 Cup | Olive Oil | |
| 4 Tbls | Salt | |
| 4 Tbls | Black Pepper | Ground |
| 12 Quart | Bread Crumbs | Fresh |
| 3 Quart | Parsley | Chopped |
| 2 Quart | Parmesan Cheese | Grated |
| 1 Quart | Clarified Butter | |

| METHOD FOR PREPARATION |
|-----------------------------------------------------------------------------------------------------------------------------------------------|
| 1) Trim/portion chicken breast in 4oz portions |
| 2) Culinary Paste: Combine all paste ingredients, whisk to thick paste. |
| 3) Mushroom Crust: In container, combine, chopped mushrooms, garlic, olive oil, salt, pepper and mix well. |
| 4) Divide and spread mushrooms on sheet-pan, then bake in !70C oven until mushroom is roasted, dry and slightly crispy, remove & cool. |
| 5) In container, combine cold roasted mushrooms, breadcrumbs, parsley, parmesan, clarified butter & mix well. |
| 6) Place chicken on sheet-pan, brush w/ culinary paste / then sprinkle mushroom crust on top, spread out evenly, lightly press down to stick. |
| 7) Bake chicken in 170C oven for 8 minutes, remove and serve. |

CULINARY NOTES: Mushrooms must be fully roasted, no visible liquid. Lightly crust breast with mushrooms.

Allergens: Dairy / Egg

| CHICKEN DISH |
|---------------------|
| Station: B |
| Position: 5 |
| Production: Deck 14 |
| Period: Lunch |
| Yield: |
| Shelve Life: 1 Day |

| ASSIGNED VESSEL |
|--------------------------------------------------------------------------------------|
|  |
| RECTANGULAR CAST ALUMINUM DISH |



ROASTED MUSHROOM CRUSTED CHICKEN BREAST W/ PARMESAN HERBS AND MUSHROOM CREAM SAUCE



1
COMBINE ALL INGREDIENTS FOR CULINARY PASTE
WHISK TO FORM A THICK CONSISTENCY



2
SEASON CHICKEN BREAST, PLACE ON OILED
SHEET-PAN, BRUSH TOP ONLY WITH CULINARY PASTE



3
USE FRESH BREADCRUMBS



4
ROAST CHOPPED MUSHROOMS, GARLIC & OIL
IN OVEN TO GOLDEN BROWN AS SHOWN



5
IN BOWL, COMBINE ROASTED MUSHROOM, PARSLEY
PARMESAN CHEESE WITH CLARIFIED BUTTER



6
ADD MUSHROOM MIXTURE TO BREADCRUMBS
MIX WELL AS SHOWN



7
PLACE SMALL AMOUNT MUSHROOM CRUST
ON BREAST, SPREAD OUT TO COVER



8
ROAST CRUSTED BREAST IN 170C OVEN
BROWN CRUST LIGHTLY AND COOK CHICKEN



9
SPOON MUSHROOM SAUCE ON BOTTOM
FOLLOWED BY ARRANGING CHICKEN BREAST

CHICKEN PARMESAN PUFF TARTS



| QUANTITY | INGREDIENTS | PREPARATIONS |
|----------|----------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|
| | Chicken breast Puff Pastry Egg-wash Marinara Sauce Mozzarella Cheese Parmesan Cheese Parsley | Breaded 3" x 6" rectangle To brush pastry Standard Recipe Sliced thin Grated Chopped |

| METHOD FOR PREPARATION |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1) Sauteed breaded chicken breast both sides on griddle, cool down. 2) Brush entire sheet of puff pastry w/ egg-wash, then cut in 3" x 6" rectangular shapes and set aside on sheet-pan. 3) Cut chicken breast in half (lengthwise), place directly on puff pastry. 4) Spoon cold marinara sauce over breast as shown, place sliced mozzarella & parmesan cheese over breast to cover. 5) Bake chicken in 175C oven until pastry is cooked and browned. 6) Remove from oven, garnish parsley and serve directly on hot plate. |

CULINARY NOTES: Chicken tarts can be assembled ahead of time kept in cooler. Best to cook from cold stage.

Allergens: Dairy / Eggs

| CHICKEN DISH |
|---------------------------------------------------------------------------------------------------|
| Station: B Position: 5 Production: Deck 14 Period: Lunch Yield: Shelve Life: 1 Day |

| ASSIGNED VESSEL |
|--------------------------------------------------------------------------------------|
|  |
| NON-STICK METAL TRAY |



CHICKEN BREAST SMOTHERED IN MARINARA SAUCE & PARMESAN CHEESE
BAKE ON PUFF PASTRY



1
SAUTE CHICKEN BREAST ON MEDIUM-HOT GRIDDLE AS SHOWN



2
TURN OVER ON OTHER SIDE COOK GOLDEN BROWN



3
BRUSH ENTIRE SHEET OF PUFF PASTRY WITH EGG-WASH



4
CONTINUE BRUSHING PUFF PASTRY TO COVER ENTIRE SURFACE



5
AFTER COVERED IN EGG-WASH / CUT PORTIONS 3" WIDE & 6" LONG AS SHOWN



6
CUT CHICKEN BREAST IN HALF, ARRANGE ON PUFF PASTRY



7
PLACE 3OZ SAUCE OVER CHICKEN BREAST



8
COVER BREAST W/ SLICED MOZZARELLA AND PARMESAN CHEESE



9
BAKE IN 175C OVEN TO GOLDEN BROWN

CILANTRO-CITRUS CRUSTED CHICKEN



| QUANTITY | INGREDIENTS | PREPARATIONS |
|------------------------------|-------------------------------------------------------------------------------------------|-----------------------------------------------------------|
| | Chicken Breast Salt Black Pepper **Culinary Paste | 4oz Portion Ground From recipe |
| CILANTRO-CITRUS CRUST | | |
| | Orange Zest Cilantro Panko Breadcrumbs Orange Pepper Salt Clarified Butter | Chopped Chopped PCL Spec Seasoning Melted |

| METHOD FOR PREPARATION |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ol style="list-style-type: none"> 1) Arrange 4oz portioned chicken breast on sheet-pan, spread out. 2) Season breasts w/ salt, pepper and brush only top w/ culinary paste. 3) Crust: In container, combined orange zest, cilantro, panko, orange pepper, salt with butter and mix well. 4) Place small amount of crust on-top of chicken breast, lightly press down crust to cover entire surface and adhere to breast. 5) Bake crusted chicken breast in 170C oven for 8 minutes to fully cook. 6) Remove from oven, arrange raw spinach leaves in serving dish, then arrange chicken breast over spinach and serve hot. |

CULINARY NOTES: Clarified butter helps to bind crust and keep the crust moist when baking.

Allergens:

| CHICKEN DISH |
|---------------------------------------------------------------------------------------------------|
| Station: B Position: 5 Production: Deck 14 Period: Lunch Yield: Shelve Life: 1 Day |

| ASSIGNED VESSEL |
|--------------------------------------------------------------------------------------|
|  |
| RECTANGULAR CAST ALUMINUM DISH |



CILANTRO-CITRUS CRUSTED CHICKEN BREAST WITH SPINACH



1
PANKO BREADCRUMBS



2
CHOPPED CILANTRO



3
ALL INGREDIENTS REQUIRED TO PREPARE CRUST



4
PEEL ORANGE ZEST THEN CHOP FINE



5
ADD CLARIFIED BUTTER TO INGREDIENTS
MIX WELL TO BIND



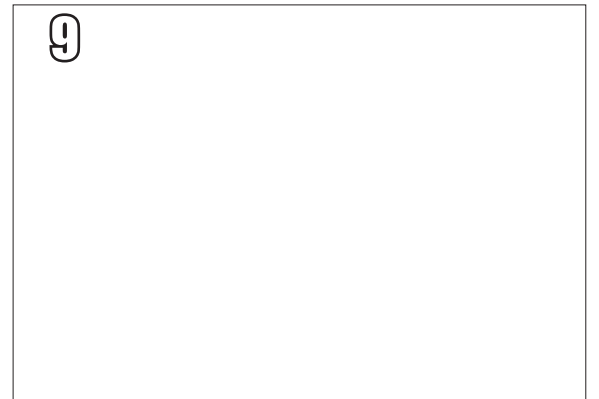
6
CRUST SHOULD BE MOIST IN TEXTURE



7
BRUSH ONLY TOP OF BREAST WITH CULINARY PASTE AS SHOWN



8
PLACE CRUST ON TOP, SPREAD OUT AND PRESS DOWN TO SECURE CRUST ADHERES



9
BAKE CRUSTED CHICKEN IN 170C OVEN TO FULLY COOK, THEN PLATE PER INSTRUCTIONS

APRICOT GLAZED CHICKEN



| QUANTITY | INGREDIENTS | PREPARATIONS |
|----------|-----------------|-----------------|
| | Chicken Breast | 4oz Portion |
| | Salt | |
| | Black Pepper | Ground |
| | AP Flour | |
| | Apricot Compote | PCL Spec |
| | Apricot Halves | Poached, canned |
| | Spinach Fresh | Whole leaves |

| METHOD FOR PREPARATION |
|---------------------------------------------------------------------------------------------------------------------------|
| 1) Season chicken breast, salt, pepper & lightly coat in flour. |
| 2) On medium-high heat, saute chicken breast both sides to golden brown color, remove, place on sheet-pan & chill. |
| 3) Once breast is cold, brush thick with apricot compote as shown. |
| 4) Flash and lightly char chicken breast under salamander, finish in 165C oven for 5 minutes. |
| 5) Place raw spinach leaves on bottom of serving dish, arrange chicken over spinach, garnish with roasted apricot halves. |
| 6) Place directly on hot plate to serve. |

CULINARY NOTES: Chicken must be charred under salamander for additional color and rustic presentation.

Allergens:

| CHICKEN DISH |
|---------------------|
| Station: B |
| Position: 5 |
| Production: Deck 14 |
| Period: Lunch |
| Yield: |
| Shelve Life: 1 Day |

| ASSIGNED VESSEL |
|--------------------------------------------------------------------------------------|
|  |
| OVAL CAST ALUMINUM DISH |



ROASTED APRICOT GLAZED CHICKEN BREAST WITH CHARRED APRICOTS AND SPINACH



1
SEASON CHICKEN BREAST LIGHTLY DIP IN FLOUR AND SEAR



2
CHICKEN BREAST SEARED BOTH SIDES TO GOLDEN BROWN COLOR



3
ONCE CHICKEN IS COOLED DOWN, BRUSH WITH APRICOT COMPOTE



4
CAMELIZE CHICKEN COATED WITH APRICOT COMPOTE ON TOP



5
CHARRED & CAMELIZED CHICKEN BREAST



6
PLACE SPINACH LEAVES ON BOTTOM



7
ARRANGE CHICKEN BREAST OVER SPINACH LIGHTLY ROAST APRICOTS UNDER SALAMANDER



8
GARNISH CHICKEN WITH ROASTED APRICOTS



9
PRESENT DISH DIRECTLY ON HOT PLATE

CRAZY CRISPY CHICKEN



| QUANTITY | INGREDIENTS | PREPARATIONS |
|-----------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|
| 40 Pound To Season To Season To Season To Coat To Coat 4 Quarts | Chicken Breast Salt Black Pepper Lemon Pepper *Culinary Paste Spring Roll Pastry Chives | 4oz Portion Ground Seasoning From recipe Julienne Chopped |
| ASIAN DIPPING SAUCE | | |
| 6 Quart 1 Quart 1 Quart 2 Cup 2 Quart 1 Quart 2 Cup 1 Cup | Sweet/Sour Sauce Soy Sauce Rice Vinegar Sriracha Scallions Cilantro Pickled Ginger Sesame Seeds | PCL Spec PCL Spec PCL Spec Hot Sauce Chopped Chopped Chopped Toasted |

| METHOD FOR PREPARATION |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ol style="list-style-type: none"> 1) Cut spring roll pastry in 2" wide strips, then julienne in thin strips. 2) Place portioned chicken breast in container, season salt, pepper, add culinary paste and mix to coat all breasts. 3) Dip coated chicken breast in julienne spring roll pastry to coat, set aside on sheet-pan, continue coating all breast in pastry, keep cold. 4) Fry each coated breast in fryer to golden brown, remove, let drain on paper towel to drain from excess oil. 5) For Sauce: Combined all ingredients, mix well, place in serving jar. 6) Place fried chicken on tray, lined with paper, garnish chopped chives. 7) Serve directly on hot plate with sauce in jar on side. |

CULINARY NOTES: Chicken breast must be coated with culinary paste in order for the spring roll pastry to adhere. Be gentle after fried.

Allergens: Egg

| CHICKEN DISH |
|---------------------------------------------------------------------------------------------------|
| Station: B Position: 5 Production: Deck 14 Period: Lunch Yield: Shelve Life: 1 Day |

| ASSIGNED VESSEL |
|--------------------------------------------------------------------------------------|
|  |
| ROUND COPPER STEEL TRAY |



CHICKEN BREAST WRAPPED IN SPRING ROLL PASTRY FRIED CRISPY SERVED WITH SWEET/SOUR SESAME SAUCE



1 MIX CULINARY PASTE PER RECIPE INSTRUCTIONS



2 SEASON CHICKEN BREAST



3 MIX CHICKEN BREAST WITH CULINARY PASTE TO COMPLETELY COVER ALL OVER



4 CUT WRAPPER IN 2" WIDE STRIPS ABOUT 4EA STRIPS PER PACKET - JULIENNE AFTER



5 DIP COATED CHICKEN IN JULIENNE PASTRY TO FULLY COVER



6 CAREFULLY FRY UNTIL GOLDEN BROWN AND CRISPY, REMOVE DRAIN EXCESS OIL



7 ONCE FRIED - BE GENTLE WHEN HANDLING TO AVOID BREAKING PASTRY OFF CHICKEN



8 PLACE BREAST IN ROUND METAL DISH LINED WITH BROWN PAPER AND SERVE



9 GARNISH WITH CHOPPED CHIVES AND SAUCE ON SIDE

CHICKEN SALTIMBOCCA



| QUANTITY | INGREDIENTS | PREPARATIONS | METHOD FOR PREPARATION |
|----------------------------|-----------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| INCOMPLETE PICTURES | Chicken Breast Salt Lemon Pepper Sage Leaves Prosciutto Browned Butter Demi-glacé | 4oz Portion Seasoning Whole, fresh Sliced thin Standard spec | <ol style="list-style-type: none"> 1) Season chicken breast both sides, set aside. 2) Layout prosciutto slices, place chicken breast one end of slice. 3) Place 2ea sage leaves on top & bottom of breast, then wrap to close in prosciutto. 4) On medium hot griddle, saute breast both sides to crisp prosciutto. 5) Place breast on sheet-pan cook 165C oven for five minutes, remove and ready to serve. 6) Ladle the browned butter and demi on bottom of dish, arrange chicken over and serve directly on hot plate. <p style="color: red; font-weight: bold;">CULINARY NOTES: Chicken must be seared to crisp prosciutto then finish baking in oven.</p> <p style="background-color: #92d050; padding: 5px;">Allergens:</p> |

| CHICKEN DISH | ASSIGNED VESSEL |
|---------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|
| Station: B Position: 5 Production: Deck 14 Period: Lunch Yield: Shelve Life: 1 Day |  RECTANGULAR CAST ALUMINUM DISH |

SEARED CHICKEN BREAST, WRAPPED IN PROSCIUTTO WITH FRESH SAGE



1

SEASON CHICKEN BREAST BOTH SIDES



2

PICK SAGE LEAVES FROM STEMS



3

SLICE PROSCIUTTO THIN, LAYOUT ON TABLE



4

PLACE 2EA SAGE LEAVES ON SEASONED CHICKEN BREAST



5

WRAP CHICKEN BREAST WITH SAGE TO FULLY CLOSE IN PROSCIUTTO



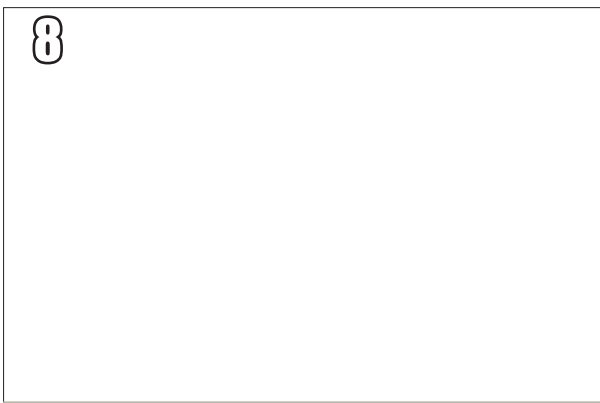
6

SEAR BREAST ON MEDIUM-HIGH GRIDDLE BOTH SIDES TO CRISPY



7

PLACE SEARED BREAST ON SHEET-PAN
FINISH COOKING IN 165C OVEN FOR 5 MIN



8

LADLE BROWND BUTTER & DEMI ON BOTTOM
OF SERVING DISH



9

ARRANGE CHICKEN BREAST IN DISH AND
SERVE DIRECTLY ON HOT PLATE

FUTURE CHICKEN DISH RECIPE



| QUANTITY | INGREDIENTS | PREPARATIONS | METHOD FOR PREPARATION |
|--------------------------------|-------------|--------------|------------------------|
| INGREDIENTS TO ASSEMBLE | | | CULINARY NOTES: |
| | | | Allergens: |

| CHICKEN DISH | ASSIGNED VESSEL |
|---------------------------------------------------------------------------------------------------|-----------------|
| Station: B Position: 5 Production: Deck 14 Period: Lunch Yield: Shelve Life: 1 Day | |
| | SIZE |

PLATED / PRESENTATION / INGREDIENTS

1

STEP

2

STEP

3

STEP

4

STEP

5

STEP

6

STEP

7

STEP

8

STEP

9

FINAL PRESENTATION

