

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Chicken Strip Sandwich
 Menu Category: Sandwiches
 Effective Date: 1-Sep-22
 Work Station: Sandwich Grill
 Cook Time: 7 minutes



Equipment, Cooking Utensils and Plateware	Ingredients
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	Item	Details		Item	Unit Size	Unit Type	Instructions/Specifications
1	Flattop grill	Surface temperature @ 350F degrees for sandwich roll	1	Sandwich roll	1	each	Cut in half lengthwise
2	Deep Fryer	Set @350F degrees	2	Sliced Tomato	2	slices	Prep Recipe
3	Cook's spatula	6" x 3" SS	3	Green Leaf Lettuce	2	whole leaf	
4	Rubber Spatula(2)	9" high heat for mayonnaise and 1000 Island dressing	4	Chicken Strip	3	each	
5	Cutting Board	Counter top/poly	5	Provolone Cheese	2	slices	
6	Knife	10" Serrated Knife	6	1000 Island Dressing	1oz	FL	
7	Plating	13" Oval Platter	7	Mayonnaise	1oz	WT	
			8	Club Frill Picks	2	each	4" L
			9	Choice of:			
			10	Coleslaw	4oz	scoop	Prep Recipe
			11	Fries	6oz	WT	Raw Weight
			12	Cottage Cheese	4oz	scoop	

Preparation Instructions

- 1 Place chicken strips into fryer basket and deep fry until golden brown, approximately 4-5 minutes.
- 2 Place sandwich roll (cut side) on grill @ 350 for approximately 2-1/2 minutes
- 3 Prepare side of choice.
- 4 Remove sandwich roll from grill and place on cutting board.
- 5 Using a rubber spatula, spread 1oz mayonnaise on bottom half of the grilled sandwich roll.
- 6 Using a rubber spatula, spread 1oz 1000 Island dressing on top half of the grilled sandwich roll.
- 7 Place green leaf lettuce on bottom half of the sandwich roll. Top green leaf lettuce with tomato slices.
- 8 Place/align chicken strips on grill so they are side by side to match shape of sandwich roll.
- 9 Top chicken strips with 2 slices provolone cheese. Allow cheese to melt 40%.
- 10 Using your cook's spatula, remove chicken strips from grill and place on tomatoes/bottom half of sandwich roll.
- 11 Cap sandwich with top half of sandwich roll and insert frill picks as shown in photo. Using a serrated knife, cut sandwich in half at a 60 degree angle.
- 12 Place sandwich halves @ 2-6 o'clock position on the platter as shown in photo.
- 13 Place side choice @ 9 o'clock position on the platter as shown in photo.

Critical Sensitivities	Storage / Holding Procedures
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1 Cheese is melted 40%.	1
2	2
3	3
4	4