

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Classic Cobb
 Menu Category: Salads
 Effective Date: 1-Sep-22
 Work Station: Pantry
 Cook Time: 6 minutes



Equipment, Cooking Utensils and Plateware			Ingredients			
	Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications
1	Knife	10" Chef's Knife	1	Diced Chicken Breast	4oz	WT 1/2" diced, pre-cooked
2	Cutting Board	Counter top/poly	2	Salad Mix	6oz	WT Fill to rim of 1 1/2 QT SS mixing bowl. Romaine Blend (ELM) Basic Salad Mix Recipe (EK/ENJ)
3	Egg Slicer	Aluminum Slicer	3	Diced Tomato	2oz	WT Prep Recipe
4	Ramekin	2-1/2oz blue ramekin	4	Avocado	1/2	each Sliced all the way through (5 cuts equals 6 slices per 1/4 avocado)
5	Ladle	2oz SS Ladle	5	Egg	1	each Large, hard boiled, sliced twice
6	Portioning Device	1-1/2 QT SS mixing bowl for salad mix	6	Bacon	2	strips 10/12ct, grilled per order then 1/2" chopped
7	Scoop	#24 Red handle disher for blue cheese crumbles	7	Olives	2oz	WT Black, sliced
8	Plating	12" Large rimmed bowl	8	Blue Cheese	1oz	WT Crumbled, full scoop
	Plating	7" Round side plate for garlic toast and/or salad dressing	9	Garlic Toast-ELM Only	1	slice Prep Recipe
			10	Choice of dressing:		
			11	1000 Island	2oz	FL
			12	Blue Cheese	2oz	FL
			13	Honey Mustard-ELM Only	2oz	FL
			14	Italian	2oz	FL
			15	Ranch	2oz	FL

Preparation Instructions

- Using garlic toast brown and hold prep recipe, prepare garlic toast.
- Place bacon on grill and cook for 3-4 minutes per side. Bacon is done when fat has reduced by 50% and bacon strip is bendable.
- Using the 1-1/2 QT SS mixing bowl as your portioning device, measure salad mix to the rim of the mixing bowl.
- Mound salad mix in 12" large rimmed bowl.
- Place diced tomatoes @ 12 o'clock position on the salad as shown in the photo.
- Remove bacon from grill and place on cutting board. Using your chef's knife, chop bacon into 1/2" pieces and place @ 2 o'clock position on the salad as shown in the photo.
- Slice 2 avocado quarters and slightly fan pieces out. Place avocado slices @ 4 o'clock position on the salad as shown in the photo.
- Place diced chicken next to the avocado @ 6 o'clock position on the salad as shown in the photo.
- Using an egg slicer, slice egg twice, once lengthwise and then crosswise. Place egg @ 8 o'clock position on the salad as shown in the photo.
- Place sliced olives @ 10 o'clock position on the salad as shown in the photo.
- Using the #24 red handle disher, top salad with one full scoop blue cheese crumbles as shown in photo.
- EK/ENJ SERVER:** Ladle dressing of choice into ramekin and place onto 7" side plate.
- ELM SERVER:** Ladle dressing of choice into ramekin and place onto 7" side plate. Place grilled garlic toast on side plate next to ramekin as shown in photo.

Critical Sensitivities		Storage / Holding Procedures	
1	No blemishes or bruises on avocado.	1	
2	Bacon is freshly cooked.	2	
3		3	
4		4	