

AIRLINE CHICKEN

12" PLATE



Number	Units	Ingredients	Volume	Weight
1	EACH	AIRLINE CHICKEN	10~12	OZ
6	OZ	MASHED POTATOES	6	OZ
3	OZ	SPINACH	3	OZ
2	OZ	BALSAMIC RED WINE SAUCE	2	OZ
1	OZ	EXTRA VIRGIN OLIVE OIL	1	OZ
1	TABLSP	SLICED GARLIC	0.3	OZ
1	OZ	WHITE WINE	1	OZ
1	PINCH	KOSHER SALT	0.04	OZ
1	PINCH	GROUND BLACK PEPPER	0.04	OZ
1	PINCH	PREZZO SPICE MIX	0.04	OZ
1	EACH	FRESH ROSEMARY SPRIG (GARNISH)	1/50 TH	BUNCH

Procedure: SEASON CHICKEN WITH SALT, PEPPER & HOUSE SPICE
GRILL & FINISH IN THE OVEN IF YOU HAVE TO ...
PLACE MASHED POTATOES IN THE CENTER OF A PLATE, THEN IN A HOT
SAUTE PAN RENDER SLICED GARLIC FURTHER UNTIL LIGHT GOLDEN BROWN
ADD SPINACH, WHILE TOSSING ADD WHITE WINE & WILT QUICKLY MAKING
SURE THAT SPINACH DOES NOT GET OVERCOOKED.. THEN PLACE SPINACH
ON TOP OF MASHED POTATOES & CHICKEN ON TOP OF SPINACH
TRY TO EXPOSE MASHED & SPINACH UNDER CHICKEN THEN DRIZZLE BALSAMIC
RED WINE SAUCE OVER THE CHICKEN & AROUND THE MASHED POTATO....
GARNISH WITH ROSEMARY SPRIG...