

**COOKBOOK RECIPE SHEET**

Recipe # 00011

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**OUTLET:** \_\_\_\_\_

**YIELD:** 1 Portion

**PORTION SIZE:** 20 Wt OZ

**RECIPE TITLE:** Chicken & Snap Pea Salad

**YOUR NAME:** Robert Phillips

**UNITS USED:** 1

**DATE:** 2/13/2012

**RECIPE INGREDIENTS:** List your ingredients in order of use.

		<u>Amounts</u>			<u>Amounts</u>
1	Chicken Breast Frozen KOSH	4 WT OZ	11	Red Bell Pepper Grl Strs	
2	Kolsher Salt	Pinch	12	Grilled Zucchini	
3	Canola Oil	.25 Vol OZ	13	GRN Bell Peppers GRL St	
4	White Pepper	Pinch	14	Grilled Eggplant	
5	Mixed Greens	4 Wt OZ	15	Feta Cheese Crumble	
6	Snap Peas peeled & Poached	2 Wt OZ	16		
7			17		
8	Olive Virgin Oil	.25 Vol OZ	18		
9	Pine Nuts Toasted	2 Wt OZ	19	Asst. Dress recipe	3 Vol OZ
10	Chopped Garlic	.25 Wt OZ	20	Balsamic Dressing	

**RECIPE DIRECTIONS:**

Mix Items 1,2,3 & 4 Gill until done. Slice and hold cold per HACCP. Mix Greens & Dressing toss and place in the center of rimmed chilled plate. Place each Marinated Grilled vegetables on top of the Lettuce toward the back in a pie shape not to get 2 colors of the same vegetables next to each other. Sprinkle feta Cheese crumble and toasted pine nuts over Salad and top with Sliced grilled Chicken Breast.

**SHELF LIFE:** 15 Minutes Max

**HACCP :** Keep below 40 degrees Raw. Above 140 degrees when cooked for Holding temps

**CHEF TIPS :** Serve tossed unless requested Dressing on the Side

**CHEF APPROVED:** Robert W. Phillips