

## Spicy Chicken Sandwich

**Yield: 1 sandwich**

### Ingredients:

|         |  |                    |
|---------|--|--------------------|
| 268682  | Boneless, skinless chicken breast, 6 oz.         | 1 ct.              |
| 432050  | Extra Virgin Olive Oil                           | 1 tsp.             |
| 114771  | Blackened Seasoning                              | $\frac{3}{4}$ tsp. |
| 777587  | Sliced Pepper Jack Cheese                        | 2 slices           |
|         | Sliced Kaiser Roll, 4 ½ inch, toasted or grilled | 1 ct.              |
| Recipe* | Spicy Chili Sauce                                | 2 tbsp.            |
| 247685  | Laid-Out Bacon                                   | 2 slices           |
| Recipe* | Candied Shallots                                 |                    |

### Directions:

Brush the chicken with the oil blend, then sprinkle with the blackened seasoning. Grill on a hot char-grill until cooked through. *Critical Control Point (CCP): Final internal cooking temperature must reach a minimum of 165° F, held for a minimum of 15 seconds.* Place the cheese slices on the chicken and allow to melt. Spread the half of the spicy chili sauce on each half of the bun. Place the chicken breast on the bottom half of the bun and top with bacon and the candied shallots.



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## *Spicy Chili Sauce*

**Yield: 64 oz.**

### **Ingredients:**

|        |                     |            |
|--------|---------------------|------------|
| 100137 | Chili Sauce         | 64 fl. oz. |
| 114771 | Blackened Seasoning | 1 cup      |
|        | Cayenne Pepper      | ½ tsp.     |

### **Directions:**

In a medium stainless steel bowl, combine all ingredients and whisk together until thoroughly blended. Place in a clean container. Label, date, and refrigerate for future service. *Critical Control Point (CCP): Cold foods held for later service must maintain a maximum internal temperature of 41°F.*



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## *Candied Shallots*

**Yield: 83 oz.**

### **Ingredients:**

|        |  |            |
|--------|--|------------|
|        | Cleaned Shallots                         | 5 lbs.     |
| 261564 | Chicken Broth                            | 6 qt.      |
| 299405 | Unsalted butter, cut into<br>mall chunks | 7 oz.      |
|        | Granulated Sugar                         | 1-2/3 lbs. |

### **Directions:**

Cut shallots into 8" pieces. Place in a large roundau or sauté pan. Add the chicken broth and butter. Sprinkle the sugar on top. Bring to a boil. Reduce heat to low and simmer for approximately 1 ½ hours, or until the broth has cooked out. Remove from heat and place in a clean storage container. *Critical Control Point (CCP): Foods must be cooled from 135°F to 70°F within 2 hours, and from 70°F to 41°F within an additional 4 hours. Label, date, and refrigerate for future service. CCP: Cold foods held for later service must maintain a maximum internal temperature of 41°F.*

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