

CHAR-GRILLED APPLES AND CHICKEN

Ingredients

Yield: 24 servings

Item Code	Description	1 serving	24 servings
268135	GFS® Boneless Skinless Chicken Breasts, 5 oz., thawed	2 ct.	48 ct.
302864	Markon® Granny Smith Apples, peeled and cut into slices	6 slices	144 slices
771309	Lemons, juiced	½ flz.	12 flz.
107891	GFS Pan-and-Grill Oil	1 Tbsp.	1 ½ cups
Recipe	Blue Cheese-Alfredo Sauce, warmed	4 oz.	96 oz.
164143	Blue-Cheese Crumbles	1 Tbsp.	1 ½ cups
272396	Markon Cello-Wrapped Parsley, chopped	½ Tbsp.	3/4 cup

Preparation Instructions

Wash hands. Wash all fresh produce under cool running water. Drain well. Brush the chicken breast and apple slices with the lemon juice and the pan-and-grill oil. Char-grill to desired doneness. CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. Place the chicken breast on a warmed serving plate. Arrange the apple slices on top of and around the chicken. Ladle the blue-cheese Alfredo sauce over the chicken and apples. Sprinkle with blue-cheese crumbles. Lightly brown the blue cheese under a salamander or broiler. Sprinkle with chopped parsley.

Blue-Cheese Alfredo Sauce

Yield: 1 gallon

Item Code	Description	Amount
245860	Primo Gusto® Alfredo Sauce	2 qts.
816906	Roasted Garlic Concentrate	2 ½ oz.
164143	Blue-Cheese Crumbles	8 oz.

Preparation Instructions

Wash hands. Place the Alfredo sauce in a stainless-steel mixing bowl. Add the roasted garlic concentrate and mix thoroughly. In a 4-qt. saucepan, heat the Alfredo sauce over medium heat. Add the blue-cheese crumbles and mix thoroughly. Chill the sauce and transfer to a covered container, label and refrigerate until needed, for up to 4 days. CCP: Product's internal temperature must drop from 140°F to 70°F, within 2 hours, and from 70°F to 40°F, within an additional 4 hours. CCP: Refrigerate at 41°F, or below.

Costs

Selling Price: \$8.99

Cost per Portion: \$3.27

Profit: \$5.72

Food Cost: 36%

Dinnerware: Dudson Armorlite Plate, 10"



Add freshness and flavor to your menu with this colorful entrée that brings chicken, fruit and cheese together. Char-grilled boneless, skinless chicken breast and tart Granny Smith apples are brushed with lemon juice, then sauced with blue-cheese dressing and hot, bubbly blue-cheese crumbles. Garnish with chopped fresh parsley.