

# Chicken and Crab Scallopini

## Ingredients

Yield: 24 Servings

| Reorder No. | Description  | Amount    |
|-------------|--|-----------|
| 606499      | GFS® Flattened Broth-Marinated Chicken Breast, 6 oz., thawed | 24 ct.    |
| 446661      | Dijon Mustard  | ½ cup     |
| 108308      | GFS Iodized Salt   | 1 tbsp.   |
| 225037      | Trade East® Ground Black Pepper                              | 1 tbsp.   |
| Recipe      | Cheddar Alfredo Sauce, warmed                                | 36 flz.   |
| Recipe      | Grilled Tomatoes   | 24 slices |
| 147354      | Mini Crab Cakes, .75 oz., prepared per package instructions  | 72 ct.    |
| 272515      | Asparagus Spears, trimmed & blanched                         | 3 lbs.    |
| 562696      | GFS Fresh Chives, chopped                                    | ½ cup     |

## Preparation Instructions

Wash hands. Wash all fresh unpackaged produce under cool running water; drain well. Brush the chicken breast with Dijon mustard and season with salt and pepper. Place on a heated char-grill and cook to desired doneness. CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. Drizzle 1½ oz. of Cheddar Alfredo sauce on a warm serving plate. Place the chicken in the center of the plate and place the tomato on top. Next add three crab cakes and top with asparagus spears. Garnish with chopped chives.

## Chicken Alfredo Sauce

Yield: 186 Fluid Ounces

| Reorder No. | Description                    | Amount   |
|-------------|--------------------------------|----------|
| 150991      | GFS Sharp Cheddar Cheese Sauce | 106 flz. |
| 245860      | Primo Gusto® Alfredo Sauce     | 80 flz.  |

## Preparation Instructions

Wash hands. Combine all ingredients in a stainless steel bowl and mix thoroughly. Transfer to a covered container, label, date, and refrigerate until needed. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within four hours. CCP: Refrigerate at 41°F or below.

## Grilled Tomatoes

Yield: 24 Slices

| Reorder No. | Description                        | Amount |
|-------------|------------------------------------|--------|
| 199036      | GFS Tomatoes, sliced               | 3 lbs. |
| 292702      | GFS Vegetable Salad Oil            | 4 flz. |
| 424307      | Kosher Salt                        | 2 tsp. |
| 225037      | Trade East Ground Black Pepper     | 2 tsp. |
| 428574      | Trade East Whole Italian Seasoning | 2 tsp. |

## Preparation Instructions

Wash hands. Wash all fresh produce under cool running water; drain well. Slice tomatoes into ¼" slices. Use only center cuts. Brush lightly and coat with vegetable salad oil. Sprinkle with salt, pepper, and Italian seasoning. Grill on hottest part of the grill very quickly just until the surface is charred. Take care not to over cook.

## Costs:

Selling Price \$11.99



Sautéed chicken breast topped with grilled tomatoes, crab cakes, and fresh asparagus served with creamy Cheddar Alfredo sauce.