



Grilled chicken breast

Ingredients	1 serving 2 or 3 oz.	8 servings 2 or 3 oz.
<b>Rubicon Purée Shaping Mix</b>	1 ½ T (12g)*	¾ cup (96g)*
<b>Cooked &amp; drained protein</b> <i>Chicken, fish, pork, beef, meatloaf, etc.</i>	2 or 3 oz. by weight	16 or 24 oz. by weight
<b>Hot water (170-185°F)</b>	¼ cup	2 cups
<b>Rubicon Grilled Toast Coloring Mix</b>	as needed	as needed

\*For thicker consistency, increase the amount of shaping mix an extra ½ T per serving.

## Protein Preparation

1. In a food processor, add purée shaping mix, cooked and drained protein and water. Blend to a smooth consistency.
2. Transfer mixture to a steam table pan to later be placed on the serving line.
3. Cover and heat in a 350°F convection oven for 15-20 minutes to an internal temperature of 165°F.
4. Stir the mixture and hold covered according to state guidelines.

## Purée Shaping on the Serving Line

### Chicken breast, fish fillet, stacked meats & porkchops

Follow steps 1-4 above.

5. Spray appropriate mold with food release spray and sprinkle with grilled coloring mix using dredge cup provided. Resprinkle every serving and respray every fifth serving.
6. Scoop mixture into mold and spread evenly with back of scoop. Use #10 scoop for 2 oz. protein and #8 scoop for 3 oz. protein.
7. Flip mold onto plate and remove using tongs provided. If sticking occurs, lightly push down on middle of mold while pulling on the edge with tongs.
8. Top with desired seasoning or sauce and serve.



## Notes

- Breaded proteins are not recommended for proper texture.
- Add sauce as a final topping or on the side. Do not mix sauce into recipe.
- Dredge cup, tongs and scale provided complimentary with first order. Shaping molds provided complimentary with first order and every fifth order after that. Contact us for any additional or replacement shaping tools or molds.
- HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.

Nutrition Facts	Purée Shaping Mix Dry mix only
<b>Serving Size</b>	12g
<b>Calories</b>	50
<b>Total Fat</b>	2g
Saturated Fat	1g
Trans Fat	0g
<b>Cholesterol</b>	75mg
<b>Potassium</b>	49mg
<b>Sodium</b>	95mg
<b>Total Carbohydrates</b>	4g
Dietary Fiber	0g
Sugars	0g
<b>Protein</b>	3g