

What's for Dinner Canton.com
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Menu Item	<i>Breast of Chicken Canton</i>
Number of Portions	6
Portion Size / Yield	<i>4 ounces per person</i>
Cooking Method	Grilling
Temperature	
Equipment needed	

Ingredients:

Amount	Item
6 - 4 ounces portions	<i>Boneless chicken tenders, marinated (see other recipe), and grilled</i>
6 to 8 slices	<i>Ripe oranges, skinned and sliced thin</i>
3 cups	<i>Rinsed, coarsely chopped spinach</i>
2 tablespoons	<i>Thinly Sliced Red onions</i>
1/4 cup	<i>Tarragon mustard vinaigrette (see other recipe)</i>
1/4 cup	<i>Dried cranberries</i>

Procedure / Method :

PRE- SANITATION DETAIL:

1. Put on a clean apron, hair restraint
2. **WASH YOUR HANDS!**
3. Sanitize all work surfaces and equipment.

DIRECTIONS:

1. Grill the marinated chicken until done (165°F internally). Chill Immediately to at least 45°F.
2. Toss all ingredients together.
3. Place on chilled dish. Enjoy.

POST-SANITATION

1. Clean up as you go along.
2. Wash all equipment and put them away.
3. Check product temperature using your thermometer.

DON'T FORGET:

- *Wash your hands*
- *Clean as you go along*
- *Put everything away*
- *Wash your hands after*