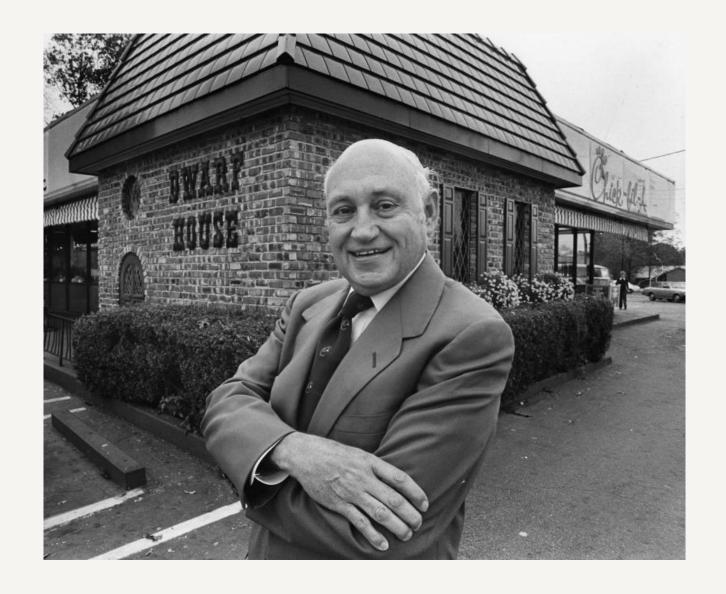


# When Chick-fil-Hwas first made

May 23, 1946



# Where Chick-fil-A was made

Hapeville, Georgia



## First food served

The first customer at the first Chickfil-A restaurant was served the original Chick-fil-A Chicken Sandwich, which was sold for 59 cents.



# Who made the first chick-fil-A food

The original Chick-fil-A Chicken Sandwich was created by Truett Cathy, who perfected the recipe at his diner-style restaurant, the Dwarf Grill, The sandwich is made with a breaded, boneless chicken breast on a toasted butter bun with two pickles. Chickfil-A has used the same recipe for the sandwich ever since



A boneless breast of chicken seasoned to perfection, freshly breaded, pressure cooked in 100% refined peanut oil and served on a toasted, buttered bun with dill pickle chips, green leaf lettuce, tomato and American cheese.

# Grilled Chicken Sandwich

Grilled Chicken (Boneless Skinless Chicken Breast, Water, Apple Cider Vinegar, Soybean Oil, Modified Corn Starch, Salt, Yeast Extract, Sugar, Chicken Breast Meat, Chicken Broth, Dehydrated Onion, Dehydrated Garlic, Sea Salt, Cane Molasses, Spices, Chicken Fat, Natural Flavor [Including Smoke], Lemon Peel, Red Bell Pepper, Paprika, Lemon Juice Concentrate, Parsley And Vinegar Solids), Brioche Bun (Water, Enriched Flour [Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Grain Blend [Whole Wheat Flour, Whole Grain Yellow Corn Flour, Organic Whole Grain Oat Flour, Whole Grain Barley Flour, Whole Grain Triticale Flour, Whole Grain Rye Flour], Sugar, Yeast, Soybean Oil, Honey, Wheat Gluten, Wheat Bran, Salt, Rolled Oats, Cultured Wheat Flour Blend [Wheat Flour, Cultured Wheat Flour], Dextrose, Guar Gum, Yellow Corn Flour, Vegetable And Grain Protein Blend [Pea, Potato, Rice], Maltodextrin, Wheat Flour, Organic Corn Starch, Enzymes, Sunflower Oil And Canola Oil, Medium Chain Triglycerides, Organic Rice Concentrate, Natural Flavors, Calcium Sulfate, Monoglycerides, Wheat Starch, Crushed Wheat, Vinegar, Propionic Acid, Phosphoric Acid, Modified Food Starch, Turmeric Color, Gum Arabic, Corn Starch, Paprika Color, Ascorbic Acid), Tomatoes, Green Leaf Lettuce.



• RECIPE FOR ORIGINAL
CHICKEN SANDWICH

# DRINKS AND SHAKES

# Chick-fil: & NUTrition Guide

#### Frosted Lemonade 330 Calories

330 Calorie 6g Fat 65g Carbs 6g Protein





370 Calories 17g Fat 49g Carbs 5g Protein



Chocolate Milkshake 590 Calories 22g Fat 90g Carbs 12g Protein

Chocolate
Fudge Brownie

#### Treats





590 Calories 18g Fat 99g Carbs 11g Protein



**Icedream Cone** 



Frosted
Coffee
250 Calories
6g Fat
43g Carbs
6g Protein

cireatuayuesiqii.com



630 Calories 25g Fat 90g Carbs 13g Protein



Vanilla Milkshake

580 Calories 23g Fat 82g Carbs 13g Protein

**Icedream Cup** 

### Were chick -fil-A got its name



It all began with the founder, S Truett Cathy, naming his
restaurants after his famous signature Chick-fil-A®
Chicken Sandwich (also known as the Original Chick-fil-A®
Chicken Sandwich). "Chick" to represent the juicy chicken,
and "fil-A" as a play on the word "filet" – with a small twist.

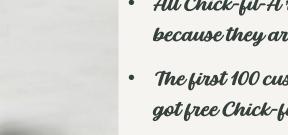
#### Why doesn't Alaska, Hawaii, and Vermont have a chick -fil-A



- In the 2010s, Chick-fil-A sued Vermont artist
  Robert Muller-Moore for copyright
  infringement over his "Eat More Kale" artwork.
  The lawsuit was a long battle that involved the
  Vermont governor and many residents. MullerMoore won the trademark in 2014.
- Alaska, with 733,536 residents, has the next smallest population, which might explain why there isn't a Chick-fil-A in Alaska yet.
- The main reason in hawaii is that it is expensive to operate a store there from a corporate perspective. Especially with all the food, materials.



# FUN FACTS





- All Chick-fil-A restaurants are closed on Gundays because they are religious
- The first 100 customers at a new Chick-fil-A restaurant got free Chick-fil-A for a year.
- Chick Fila used to be named Dwarf Grill
- The first Chick-fil-A restaurant was in the food court of an Atlanta shopping mall.
- Texas is home to the most Chick-fil-As in the U.S. with 473 restaurants.
- The Chick-fil-A Chick-N-Strips have been on our menu since the 1990s.

## THE END

