

Lafino KUDU Chicken STK | SOP# 517



Category: Classic KUDU Sandwiches

Station: Steak Station

Launch Date: April 2009

Note: None

Last Modified: Toasted in panni toaster for 30 seconds , sauce applied on top of chicken

INGREDIENTS: 575 Kcal

1. KUDU Chicken (110 G)	1 No.	6. Tortilla Bread	1 No.
2. Diced onion (tablespoon)	14 Grams	7. Burrito Sauce	28 Grams
3. KUDU seasoning	1 Dash	8. Lettuce	35 Grams
4. Diced green pepper (teaspoon)	7 Grams	9. Half moon tomato (1/4")	2 Slices
5. Soy sauce	7 Grams	10. Yellow Cheese (Rectangular shape)	1 Slice



HANDLING AND SERVICE: (KUDU Chicken)

☐ Receiving and storage:

Frozen 0°F / Thawed 34°F to 40°F

☐ Packaging: 1 Case = 50 Pcs

☐ Shelf life: Frozen (6 months)

☐ Cooking time: 3-4 Minutes

☐ Shelf life (chiller) – 72 hours
Thaw – 24 hours/Use 48 Hours



BUILD UP:

Yellow Cheese 2 Halves



Burrito Sauce 28 Grams



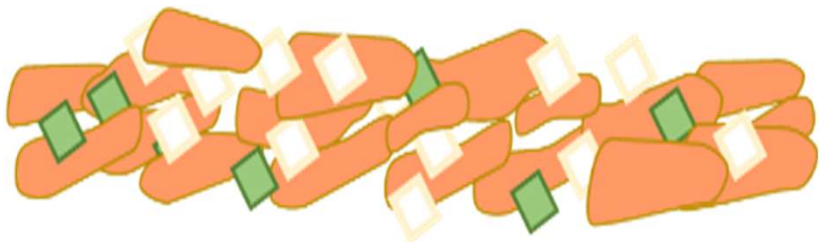
KUDU® Chicken 80 Grams

Diced Onion 14 Grams

Diced Green Pepper 7 Grams

KUDU® Seasoning 1 Dash

Soy Sauce 7 Grams



Half Moon Tomato 2 Slices



Shredded Lettuce 35 Grams

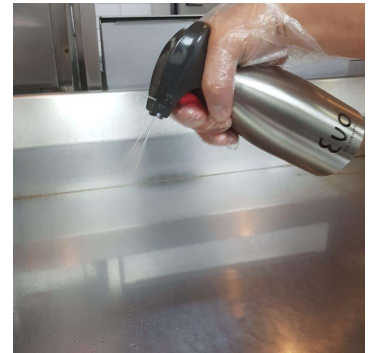


12 " Tortilla Bread 1 Piece



PREPARATION PROCEDURE:

1. Set Flat Grill temperature on **300°F-350°F**.
2. Spray oil one time only on the heated flat grill.



3. Place the chicken on the greased part of the Flat grill and cook then replace your hand gloves with a new ones.

Note: Maximum number of cooking chicken is 10 orders.



4. Add the ingredients in sequence “diced onion, KUDU Seasoning, Green pepper”, Toss and mix for few seconds every time you add each ingredient.
5. When the meat is almost cooked; add the soy sauce, toss and mix for few seconds.



6. Garnish the tortilla bread (*Light side of the bread should be garnished*), in the middle with shredded lettuce and 2 slices of tomato.



7. After 3-4 minutes of cooking line the chicken on the grill to 8” inch long.



8. Using metal spatula, Scoop chicken from grill and place it on top of the garnish bread.

PREPARATION PROCEDURE: *Continued.*

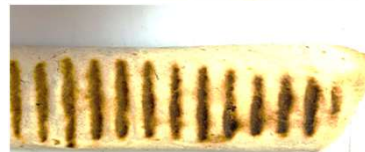
9. Squeeze 28 grams of burrito sauce on top of chicken, Zigzag shape.
10. Add 2 halves of yellow cheese on top of the meat and sauce.
11. Fold bread from both ends 1" inch from each side, Then roll the bread very tight.
12. Toast the sandwich in pannini toaster for 30 seconds start from the left, keep 1cm between each, (**Maximum 4 pcs**).



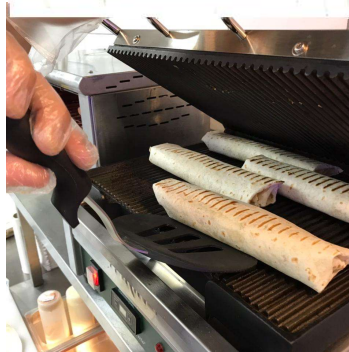
13. 30 seconds toasted good to serve



- Over toasting don't serve



14. Using sandwich turner, transfer sandwich from toaster to garnish station



15. Wrap the sandwich with waxed big wrap sheet.



16. Place into black basket or designated box and serve it according to the Guest request for *Dine-in* or *Take-out*.

HANDLING AND SERVICE:

☐ Serve the sandwich in the basket for dine in and in Paper bag# 22 for take out

☐ Condiments

One sandwich with 1 ketchup sachet and 1 Napkin

One meal with (2 Ketchup Sachets, 2 Napkins, 1 Regular Fries and 1 Regular Soft drink.)



ACKNOWLEDGMENT:

- Make certain your team is aware of the procedures and able to explain the product clearly to the customers.

Manager Review & Signature:

Name _____
Date _____

Name _____
Date _____

Store Managers should address questions/concerns regarding this change to your Operations Trainer/Operations In-charge.