

**ROYAL GREENS
CHICKEN BREAST**Version: 02
Issued by: HDR Operations**SMALLWARES/TOOLS**

- Cutting Board Cut Gloves
- Chef Knife Nitrile Gloves

YIELD

One (1) case = Four (4) 6" Pans

LABEL

Pantry

INGREDIENTS

- Chicken Breast 4oz, Fully Cooked Hormel [Pack, 9LB] (8807183)

QUALITY/TASTING NOTES

If you received a product that is frozen, you must receive approval from FSQA and your Regional Director before thawing the product.

PROCEDURES

Place the chicken on the cutting board so the short side is facing you.



Make two (2) cuts length-wise, so that you have three (3) equal pieces.



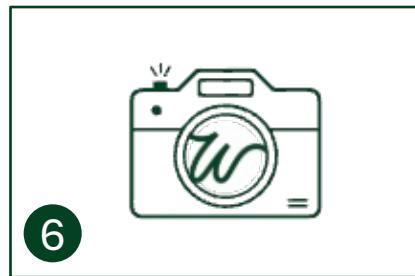
Turn the chicken 90 degrees and cut it in half.



Make two (2) more cuts on either side of the previous halfway cut. You should now have five (5) cuts width-wise.



Cut the entire case of chicken following the process above.
Distribute the cut chicken into four (4) 6" pans.



Cover the pans with a plastic lid & label them with a Pantry label.
Store at Royal Greens Station or the Walk-In.