

## SMALLWARES/TOOLS

☐ Large Black Mat ☐ 2 oz. Spoodle

☐ Mixing Bowl ☐ Nitrile Gloves

## YIELD

One (1) Pan = One (1) Batch = Three (3) Portions

## LABEL

Pantry

## UPDATED SHELF LIFE

End of Day

## INGREDIENTS

☐ Chicken Thigh, Diced 1" FC (buy out)  
[Pack, 5LB] (8807184)

☐ Adobo Sauce, Co-Man [Pack, 2LB  
Retail] 8807258)

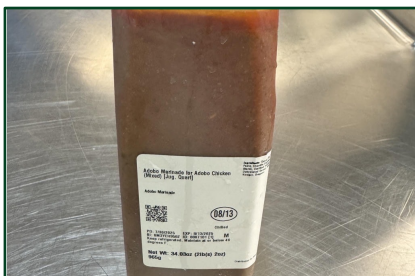
## QUALITY/TASTING NOTES

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

## PROCEDURES



Take a pan of the diced chicken thighs (570 grams) out of the refrigerator.



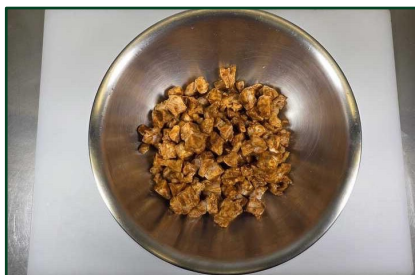
Take a pan of the Adobo Marinade out of the refrigerator.



Add the entire chicken contents of the pan to a mixing bowl.



Add 2 oz. spoodle of Adobo Marinade to the mixing bowl.



Mix using a clean, gloved hand until well combined.



When ready to drop for hot holding, empty the contents of the mixing bowl onto a large black mat and cook in the Turbo Oven following the instructions on the Kitchen Display System (KDS).