

**SMALLWARES/TOOLS**

- ☐ Portion bags
- ☐ Chef Knife
- ☐ Gram scale

**YIELD**

One (1) bag = 18 Portions

Prepare 1-2 Portions at a time, as needed.

**LABEL**

Pantry

**UPDATED SHELF LIFE**

End of Day

**INGREDIENTS**

- ☐ Chicken Tender, Fully Cooked Brakebush [Pack, 5LB] (8807231)

**QUALITY/TASTING NOTES**

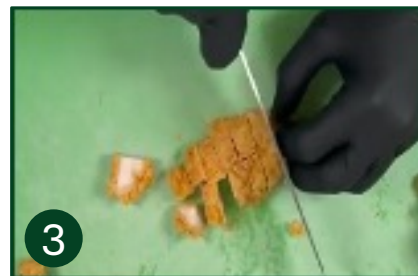
None

**PROCEDURES**

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



2 Make one (1) cuts length-wise, so that you have two (2) equal pieces.



3 Turn chicken tender and slice crosswise into roughly ½ inch pieces.



4 Place a portion bag on the scale, then tare the scale to ensure it is at 0 (using the button). Place a 120g portion into the portion bag. Once portioned, twist each bag shut.



5 Place portioned bag in an Akrobin. Repeat until the contents of the bulk bag have been portioned. Be sure to tare the scale between portions.



6 Label the Akrobin with a printed pantry label, using the 7000036 ID (ONLY ID that will track shelf life, which is end of day). Process the production order in Pantry.