

SMALLWARES/TOOLS

- ☐ Large Black Mat ☐ 2 oz Spoodle
- ☐ Mixing Bowl ☐ Nitrile Gloves

YIELD

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

LABEL

Pantry

INGREDIENTS

- ☐ Chicken Thigh, Diced 1" FC (buy out) [Pack, 5LB] (8807184)
- ☐ Yogurt Souvlaki Sauce, Co-Man [Pack, 2LB] (8807215)

QUALITY/TASTING NOTES

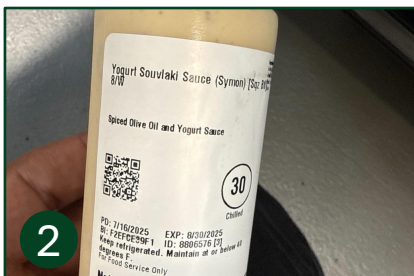
If you received a product that is frozen, you must receive approval from FSQA and your Regional Director before thawing the product.

PROCEDURES



1

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



2

Take a bottle of Yogurt Souvlaki Sauce out of the refrigerator.



3

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



4

Add 2 oz. spoodle of Souvlaki Sauce to the mixing bowl.



5

Mix using a clean, gloved hand until well combined.



6

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).