



Lea James Hot Chicken

S-01 OG Nashville Chicken

Type

Main

Menu Price		Gross Margin	Per Serving
\$13		73.30%	\$3.47 / ea
Food Cost		Labor Cost	Prime Cost
\$3.47 26.70%		\$0.00 0.00%	\$3.47
Serving	Serving Size	Prep Time	Cook Time
	1 ea	3 mins	9 mins

ALLERGENS

Eggs	Fish	Gluten	Milk	Peanuts	Sesame	Shellfish	Soy	Tree Nuts
No	No	Does	No	No	No	No	No	No

INGREDIENTS

7 oz	Protein, Chicken, Thighs	\$1.64	1 each	Dry Goods, Bread, Burger Bun	\$0.62
2 oz	Charred Onion Ranch	\$0.81	3 oz	Kale Kimchi Recipe	\$0.24
0.5 oz	Dairy, Clarified Butter	\$0.16			

PREPARATION & PROCEDURES

1. Bread and fry chicken tender to LJ spec

2. While chicken is frying, split and butter challah bun using the butter wheel.

3. Toast bun top and bottom to golden brown (no burnt bread)

4. Place perfectly toasted bread on a plate and drizzle both sides with Charred Onion Ranch

5. When chicken thigh is cooked,add specified heat - OG Chili oil or Hot Honey - and place on one piece of the bun bottom.

6. Top with 3 oz well drained Kim Chi slaw

7. Place bun top on to complete the sandwich.