



Lea James Hot Chicken

## Nashville Hot Chicken

Type  
Main

Menu Price	Gross Margin	Per Serving
\$15.75	80.67%	\$3.04 / ea
Food Cost	Labor Cost	Prime Cost
\$3.04 19.33%	\$0.00 0.00%	\$3.04
Serving	Serving Size	Prep Time
	1 ea	3 mins
		Cook Time
		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	2 slice	Dry Goods, Bread, Texas Toast	\$0.44
2 oz	Onion Ranch	\$0.15	3 oz	Kale Kimchi Recipe	\$0.24
0.5 oz	Dairy, Clarified Butter	\$0.16	5 oz	Frozen, Potato, French Fries, Frozen	\$0.41

PREPARATION & PROCEDURES

1. Bread and fry chicken tender to LJ spec
2. While chicken is frying butter TX Toast using the butter wheel
3. Toast bread on flat top to golden brown (no burnt bread)
4. Place perfectly toasted bread on a plate and drizzle both sides with Garlic ranch
5. When chicken thigh is cooked make it the specified heat level
6. Place on one piece of the toast
7. Top with 3oz well drained Kim Chi slaw
8. Place second piece of toast on top to complete the sandwich