



VENTURA FOODS, LLC

# PERATOR SUPPORT SERVICES

Culinary & Product Development

**Name: Truffle Chicken Burger**

**Yield: 1 entrée**

Ingredients:	Quantity		Procedure
	Single	Double	
Chicken patty, 6oz.	1 ea.		1. Place 2 tbs. of Phase on the griddle to cook the chicken patty, use the other 2 tbs. Phase to griddle the buns.
Jack cheese, sliced	1 ea.		2. Flip the chicken patty over to obtain a golden brown color on the chicken patty and Internal temp of 165F degrees. Slightly melt the jack cheese.
Bun toasted	1 ea.		3. Quickly place the tomatoes to warm on the griddle. On the heel of the bun spread 1 tbs. of truffle mayonnaise and place the chicken patty on top, proceed with the spinach leaves and then the roasted tomatoes.
Phase	4 tbs.		4. Spread the 1 tbs. of truffle mayonnaise on the crown of the bun to close the burger.
Herbed roasted tomatoes	3 ea.		
Spinach leaves	4-5 leaves		
Truffle mayonnaise	2 tbs.		