



## Fall Menu: Chicken Parm Sub

<b>Ingredients</b>	<b>Quantity</b>	<b>Product</b>	<b>Procedures</b>
Breaded Chicken Patty	1 ea.		Place chicken patty in fryer set at 350 degrees for 4 minutes or until internal temperature of 165 degrees is reached.
Sub Roll	1 ea.		Open sub roll lightly, brush inside of sub roll with whipped garlic butter and grill for approximately 2 minutes or until browning occurs. Place bun open on oval plate.
Marinara Sauce	1 pack		When chicken is cooked, cut in half and temporarily place on grill. Once on grill pour the marinara on top of chicken.
Provolone Cheese	2 slices		Place 2 slices of provolone cheese on top of chicken and lightly steam to heat sauce and melt cheese. Place on bottom side of sub bun.
Side Order	1 ea.		Prepare side order choice as per recipe

### Plating Procedures

Oval Plate

### Plating Image

### Togo Packaging

Large Plastic Clamshell  
Flatware/Napkins

### HACCP

Gloves must be worn while preparing all ready to eat foods.  
Wash, rinse & sanitize all utensils that are in contact with this product.