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| Production Spec For: | TEAM #: 3 (hot dish) |
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Filipino Chicken Adobo w/ Atchara & Turmeric Rice

Kevin Ripley (Maggiano's) Joy Cruz (Jollibee) Cole Smith (CIA Student)
 Teresa Oncel (Ventura Foods)

| Ingredients | Quantity (scale this recipe to accommodate 40 tasting portions) | Measure (grams) | | |
|------------------------|---|-----------------|--|--|
| Turmeric rice | 0.25 | cup | | |
| Filipino chicken adobo | 3 pieces (1/2 inch strips) | each | | |
| Atchara | as needed | | | |
| Chicken skin | as needed | | | |
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| <u>Method of execution</u> | Yield Amount: | |
| | Yield Measure: | |
| | Shelf Life (in days): | |
| | <u>Tools & Supplies:</u> | |



Allergens:
Plating instructions:
Menu Description (Clients Eyes):

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|------------------------|
| <u>Vehicle:</u> |
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| <u>Food Safety Notes:</u> | Recipe Cost | \$0.00 |
|--|--------------|---------|
| * Wash hands before food preparation and when changing tasks. | Yield | |
| * Wear gloves or use suitable utensils when handling ready to eat foods. | Portion Cost | #DIV/0! |
| * Hold cold foods at 40°F or less. | Q-Factor | |
| * Hold hot foods at 140°F or more. | Total Cost | #DIV/0! |
| * Record temperatures of potentially hazardous foods at least three times daily. | Menu Price | |
| * Rinse all produce and immerse in a produce wash in a sanitized prep sink. | Food Cost % | #DIV/0! |

Ingredients for each component of the dish
 All menu items should be done in Grams
 We should determine the serving size & yield for each one, so maybe for 10 guests or however many we will be cooking for in Providence

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Filipino Chicken Adobo w/ Atchara & Turmeric Rice

Filipino Chicken Adobo (Sub-recipe)

Kevin Ripley
(Maggiano's)

Joy Cruz
(Jollibee)

Cole Smith
(CIA Student)
Teresa Oncel
(Ventura Foods)

| Ingredients | Quantity (scale this recipe to accommodate 40 tasting portions) | Measure (grams) | | |
|--|---|-----------------|--|--|
| Chicken thighs, deboned and skin saved for fried chicken skin (sub-recipe) | 1200 | g | | |
| Black pepper, ground | 2.80 | g | | |
| Garlic, minced (A) | 35 | g | | |
| Vinegar, apple cider | 70 | g | | |
| Soy sauce, tamari | 70 | g | | |
| Sugar, white | 34 | g | | |
| Fish sauce | 12 | g | | |
| Oil, vegetable | 40 | g | | |
| garlic, minced (B) | 18 | g | | |
| Cornstarch | 2.5 | g | | |
| Water | 12.5 | g | | |

Method of execution

1. Place chicken in the pan. Add black pepper on all sides.
2. Add soy sauce, vinegar and garlic (A)
3. Mix all ingredients together and marinate 30 min. in the chiller. Arrange thighs in a single layer.
4. Transfer chicken and marinade to a braising pan. Cover and allow to boil on high heat, then reduce to a simmer for 15 mins.
5. Add fish sauce and sugar. Mix and allow to reduce for 5 to 10 mins.
6. Remove chicken pieces to avoid overcooking. Continue simmering sauce to reduce and allow flavor to build. About 10 to 15 mins.
7. Remove chicken and sauce from pan and set aside. Add oil to the pan and saute additional garlic (B) until lightly browned.
8. Add back chicken and sauce. Add starch slurry to thicken sauce slightly with consistency of a glaze.
9. Take chicken out, reserving the sauce. Slice chicken into 1/2 inch strips, then add back to the sauce to coat.
10. Serve warm

Yield Amount:

Yield Measure:

Shelf Life (in days):

Tools & Supplies:

Photo:



Vehicle:

Allergens:

Plating instructions:

Menu Description (Clients Eyes):

Food Safety Notes:

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| | |
|---------------------|----------------|
| Recipe Cost | \$0.00 |
| Yield | |
| Portion Cost | #DIV/0! |
| Q-Factor | |
| Total Cost | #DIV/0! |
| Menu Price | |
| Food Cost % | #DIV/0! |

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Filipino Chicken Adobo w/ Atchara & Turmeric Rice

Fried Chicken Skin (sub-recipe)


Kevin Ripley
(Maggiano's)

Joy Cruz
(Jollibee)

Cole Smith
(CIA Student)
Teresa Oncel
(Ventura Foods)

| Ingredients | Quantity (scale this recipe to accommodate 40 tasting portions) | Measure (grams) | | |
|---|---|-----------------|--|--|
| Chicken Skin, pat dry and fried until crisp | 500 | g | | |
| Garam masala | 10.00 | g | | |
| Salt | 10 | g | | |
| Sugar | 20 | g | | |
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| <p style="text-align: center;"><u>Method of execution</u></p> <p>1. Toss spices and coat fried chicken skin</p> | Yield Amount: | |
| | Yield Measure: | |
| | Shelf Life (in days): | |
| | <u>Tools & Supplies:</u> | |

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| <u>Photo:</u> | |
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| <u>Allergens:</u> | |
| <u>Plating instructions:</u> | |
| <u>Menu Description (Clients Eyes):</u> | |

| | | |
|--|---------------------|----------------|
| <u>Food Safety Notes:</u> | Recipe Cost | \$0.00 |
| * Wash hands before food preparation and when changing tasks. | Yield | |
| * Wear gloves or use suitable utensils when handling ready to eat foods. | Portion Cost | #DIV/0! |
| * Hold cold foods at 40°F or less. | Q-Factor | |
| * Hold hot foods at 140°F or more. | Total Cost | #DIV/0! |
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Filipino Chicken Adobo w/ Atchara & Turmeric Rice

**Atchara
(sub-recipe)**

Kevin Ripley (Maggiano's) Joy Cruz (Jollibee) Cole Smith (CIA Student)
Teresa Oncel (Ventura Foods)

| Ingredients | accommodate 40 tasting portions) | Measure (grams) | | |
|---|----------------------------------|-----------------|--|--|
| Bitter melon, cored and sliced thin | 300 | g | | |
| Cauliflower, small florets, 1/2 inch size | 120.00 | g | | |
| Carrots, julienned, 1/2 inch strips | 40 | g | | |
| Ginger, sliced into thin rounds | 16 | g | | |
| Vinegar, white distilled 5% | 400 | g | | |
| Vinegar, apple cider | 199 | g | | |
| Sugar, brown | 300 | g | | |
| Salt | 20 | g | | |
| Black pepper, ground | 5 | g | | |
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| Method of execution | Yield Amount: |
| <ol style="list-style-type: none"> 1. Slice ampalaya lengthwise. Remove core and seeds with a spoon. Slice thinly, then add salt and let sit for 30 mins. Squeeze dry. Do not rinse. Squeezed weight = 176 grams 2. Combine all the cut veggies and set aside. 3. Prepare hot brine: Mix vinegar, sugar, salt, black pepper and heat to simmering. 4. Add veggies to brine. Let sit for 30 minutes at room temperature. Mix and cool within 2 hours in chiller. 5. Transfer pickled veggies to another container with some brine and chill over ice. Cool further in the chiller within 2 hours. 6. Serve cold or at room temperature. | Yield Measure: |
| | Shelf Life (in days): |
| | Tools & Supplies: |

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|--|-----------------|
| Photo: | |
|  | |
| | Vehicle: |

| | |
|---|--|
| Allergens: | |
| Plating instructions: | |
| Menu Description (Clients Eyes): | |

| | | |
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