

REGIONALE

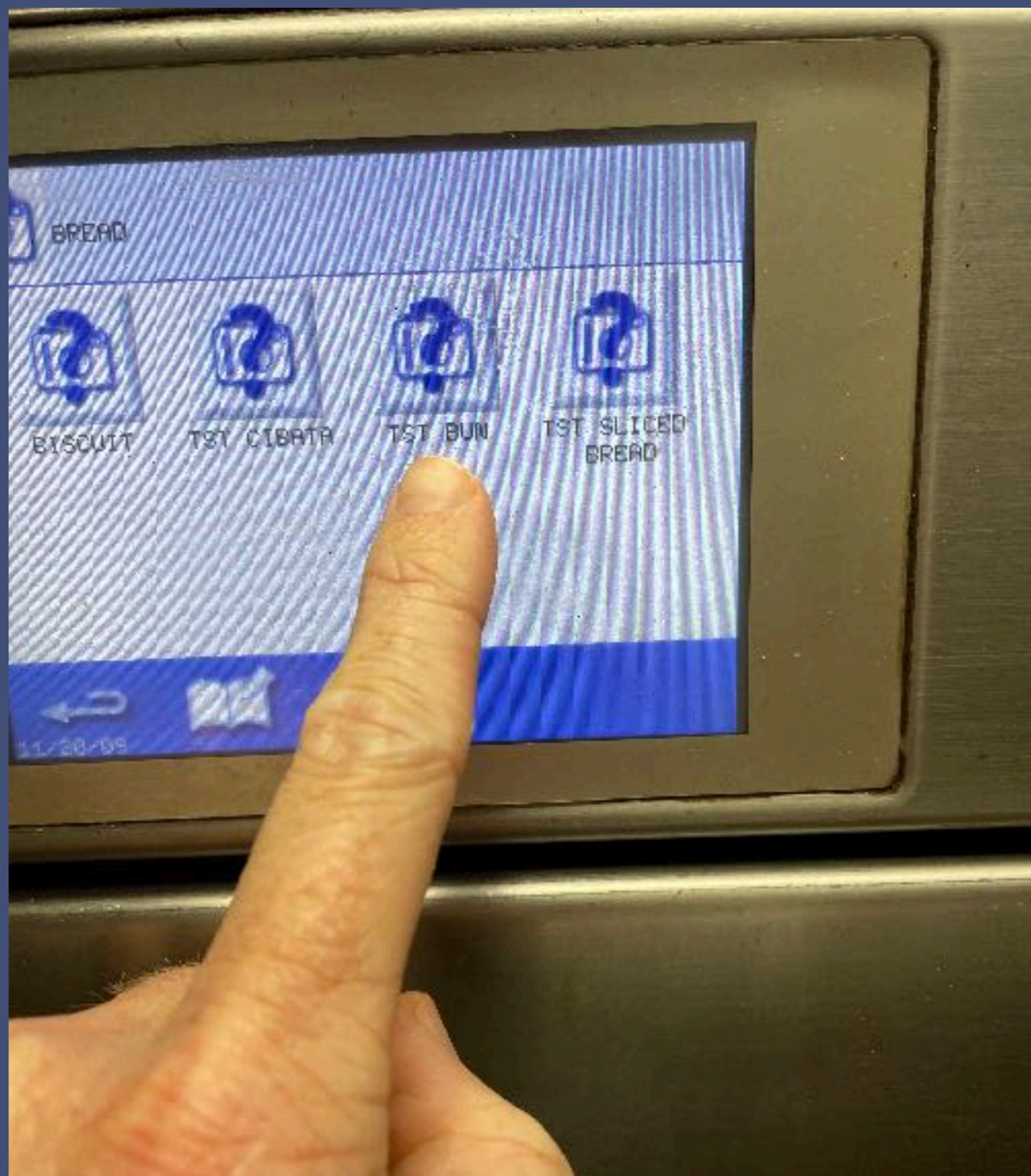
AMERICAN SANDWICHES  CRAFT BEER

LINE RECIPE

Hot Chicken



Cut potato bun to separate the top and bottom.



Toast bun on setting "TST BUN" BREAD>TST BUN



Fry two pieces of chicken per order. Depending on if it is frozen, raw vs cooked, or thawed chicken breast, cook time will be between 3-6 minutes.



Cook time for chicken is 3 minutes minimum, up to 6 minutes. For every order ensure the chicken is fully cooked.



Squeeze garlic aioli on both top and bottom of potato bun.



Place 3-4 pieces of sliced pickles on bottom bun.



Place 1/4 cup of arugula on top bun.



Mix hot chicken oil, and dip the fried chicken in oil. Chicken should come out bright red. Oil mixture should be 2 oz hot chicken spice mixture to 1 cup of hot oil.



Place two pieces of hot chicken on the bottom potato bun.



This is what the finished sandwich should look like.