



Chicken Souvlaki, Tzaziki Sauce, Rice Pilaf & Salad





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Recipe Items:	1 Portion	5 Portions
PE Chicken PE#21735)	#10 scoop (95 gm)	475 gm (16.8 oz)
Lemon Juice	5 mL (1 tsp)	25 mL (0.8 fl oz)
PE Brown Rice (PE#21765)	#8 scoop (118 gm)	590 gm (20.1 oz)
Chicken Stock/base (concentrated liquid)	5 mL (1 tsp)	25 mL (0.8 fl oz)
Tzatziki Sauce (pureed smooth)	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
PE Spinach (PE#21743)	#8 scoop (118 gm)	590 gm (20.1 oz)
Caesar Salad Dressing + Parmesan Cheese	15 mL (1 Tbsp) - 1 of each	75 mL (2.5 fl oz) - each

1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.

Cold Service - Keep Puree Essentials food cold prior to service, below 4°C or 40°F.



2. Combine the #8 scoop (118 gm) of PE Brown Rice and 5 mL (1 tsp) of concentrated chicken stock. Scoop onto a service plate.

Combine #10 scoop (95 gm) of PE Chicken with 5 mL (1 tsp) of lemon juice. Scoop over the plated brown rice.



3. Drizzle 15 mL (1 Tbsp) of smooth tzatziki sauce over the chicken and rice.



4. In a side serving dish, add #8 scoop (118 gm) of PE Spinach. Drizzle 15 mL (1 Tbsp) of smooth Caesar Salad dressing over the top of the spinach. Garnish by sprinkling 15 mL (1 Tbsp) of fine ground parmesan cheese over the top of the dressed spinach.



Serve hot (chicken and rice) or cold (spinach salad)
Hot Service - keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F.

Cold Service - If serving cold; keep Puree Essentials food temperatures below 4° C or 40° F.

