

# Great Smoky BBQ Chicken Sandwich

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# Great Smoky BBQ Chicken Sandwich

Delicious pulled chicken sandwich in a tangy eastern North Carolina style barbeque sauce  
with fried green beans and zesty coleslaw



## A new twist on an old classic!

The Great Smoky BBQ Chicken Sandwich is a new take on an old eastern North Carolina classic, the pulled pork sandwich. Staying true to its roots, the pulled chicken is covered in a tangy vinegar based BBQ sauce. The refreshing coleslaw serves as a great contrast to the sandwich, while the fried green beans provide a unique flavor and textural balance to the rest of the meal. This meal would be great at any casual dining restaurant due to its desirable flavor profiles and overall appeal of an old North Carolina classic. Barbeque appeals to a wide range demographic, but more specifically to men ages 18-35. This would make it the perfect meal at casual dining restaurants that exhibit sporting events and feature hearty comforting food. With only a \$0.74 cost per unit and a selling price of \$9.99, this is a product with great profit margin.

### Components

- Pulled chicken in an eastern North Carolina style BBQ sauce
- Specialty bun
- Zesty coleslaw
- Fried green beans

### Versatile Serving Options





## Great Smoky BBQ Chicken Sandwich

### Packaging

The chicken with BBQ sauce, IQF par-fried green beans, coleslaw, coleslaw dressing, and buns are all packaged separately to maintain the quality of the individual components. All components are easy to store and use. Primary and secondary packaging equates to \$0.15 per unit.

### Shelf-life/holding

The coleslaw and the chicken components can be kept 10-14 days in the refrigerator. The buns have a shelf life of 10 days and the green bean fries have a shelf life of 18 months when kept frozen.

### Serving Options

The sandwich can be served with the two sides provided, or with the coleslaw as a sandwich topping. It can also be served with existing sides that the restaurant has to offer.

### Ingredient Statement/Allergens

Contains gluten, eggs and soy



## Nutrition Facts

Serving Size (338g)  
Servings Per Container

Amount Per Serving

**Calories 670**    **Calories from Fat 290**

% Daily Value\*

**Total Fat 32g**                      **49%**

    Saturated Fat 7g                **35%**

    Trans Fat 0g

**Cholesterol 195mg**               **65%**

**Sodium 590mg**                   **25%**

**Total Carbohydrate 44g**       **15%**

    Dietary Fiber 3g               **12%**

    Sugars 12g

**Protein 47g**

Vitamin A 45%    •    Vitamin C 30%

Calcium 15%    •    Iron 25%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than	65g	80g	
Saturated Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium	Less than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4



### Description and Definition

North Carolina barbeque is not all created the equal; barbeque styles vary at every region of the state. Western North Carolina barbeque is a tomato-vinegar based sauce and eastern North Carolina barbeque shows its pride for their tangy spiced vinegar sauce.

The Great Smoky BBQ Chicken Sandwich, just like the Great Smoky Mountains is as eastern as North Carolina barbeque gets. The sauce is vinegary and peppery with its simple yet mouth watering array of spices. The vinegar gives the sauce an extra touch of sour to awaken the taste buds leaving the customer asking for more, and a touch of cayenne pepper powder is added to give the dish a fiery finish.

The side dishes that accompany the Great Smoky are fried green beans and coleslaw. This perfect combination of different textures, flavors, temperatures, and colors harmonize in a way that creates a perfect balance in the meal. The fried green beans are a unique alternative to regular french fries, yet they still satisfy the need for a fried side that goes so well with barbeque sandwiches, and the coleslaw provides a refreshing and zesty contrast to the spiciness of the sandwich.

The substantial serving size of the Great Smoky dish will satisfy the appetite of consumers that frequent casual dining restaurants.



## Gold Standard

### The Great Smoky BBQ Chicken Sandwich

#### Chicken & Dry Rub

No. of Servings: 6

Ingredient	Measurement
Chicken Thighs, Boneless, Skinless	700 g
Coarse Salt	14 g
Brown Sugar	11 g
Black Pepper	5 g
Paprika	5 g
Cayenne Pepper	1 g

1. In a large mixing bowl combine the black pepper, brown sugar, paprika, salt, and cayenne pepper.
2. Add chicken thighs and evenly coat with rub mixture.
3. Roast in combi-oven set to 375° F and 80% humidity for 30 minutes or until tender.
4. Shred and combine with 150 g of BBQ sauce (recipe follows).

#### BBQ Sauce

No. of Servings: 6

Ingredient	Measurement
Water	70 g
Cider Vinegar	50 g
Worcestershire Sauce	20 g
Brown Sugar	7 g
Granulated Sugar	7 g
Paprika	3 g
Coarse Salt	3 g
Dry Mustard	1 g
Black Pepper	0.5 g
Cayenne Pepper	0.5 g
Xanthan Gum	0.5 g
Applewood Smoke Flavoring	0.5 g

1. Combine all the ingredients in a small saucepan and bring to a simmer.
2. Let simmer for 2 minutes.

**Coleslaw**

Number of Servings: 6

<b>Ingredient</b>	<b>Measurement</b>
Cabbage	240 g
Carrots	60 g
Mayonnaise	45 g
Cider Vinegar	45 g
Onion	24 g
Sugar	16.5 g
Garlic	7.5 g
Celery Seed	4.5 g
Salt	4.5 g
Black Ground Pepper	1.5 g

1. Shred the cabbage and carrots, combine in a large bowl.
2. In a separate bowl, whisk the remaining ingredients together.
3. Pour the dressing over the cabbage and carrots, toss to evenly coat.

**Fried Green Beans**

Number of Servings: 6

<b>Ingredient</b>	<b>Measurement</b>
Canola Oil (for frying)	1 L
Green Bean, Whole	280 g
Water	125 g
Corn Meal	65 g
All Purpose Flour	55 g
Batter Bind S	8 g
Salt, Table	5 g
Garlic Powder	0.5 g
Onion Powder	0.5 g
Cayenne Powder	0.25 g
Applewood Bacon Smoke Flavoring	0.108 g

1. Wash and trim the ends of the green beans.
2. To make the batter, mix the water, corn meal, all purpose flour, salt, garlic powder, onion powder, cayenne powder, and smoke flavoring until an even consistency is acquired.
3. Preheat the canola oil to 375° F.
4. Toss the green beans in the Batter Bind S.
5. Dip the green beans in the batter and deep fry for 2-3 minutes or until golden brown.

**Buns**

Number of Servings: 6

<b>Ingredient</b>	<b>Measurement</b>
Flour, bread	333 g
Water	87 g
Milk	74 g
Vegetable Shortening	46 g
Large Eggs	20 g
Granulated Sugar	16 g
Fresh Yeast	9 g
Salt	4.5 g
Dough Conditioner	4.5 g

- 1.) Scale and mix all ingredients at a low speed for 2 minutes.
- 2.) Continue mixing for 10 minutes at medium speed
- 3.) Bench rest for 10 minutes.
- 4.) Divide the dough into 3.5 oz portion.
- 5.) Round the dough and shape.
- 6.) Proof for 1 hour or until double in size 95° F, 80% humidity on sheet pans.
- 7.) Bake at 400° F for 35 – 40 minutes.
- 8.) Cool and slice in halves for burger buns.



**Formulation Sheet**

<b>Product: Chicken with Rub</b>				
<b>Ingredient/Supplier</b>	<b>Amount (g)</b>	<b>Percent</b>	<b>Wholesale Price Per Pound (\$lb)</b>	<b>Cost of Ingredient in Formula (\$)</b>
Boneless, Skinless Chicken Thighs (Dudley Poultry)	110.2000	95.0000%	0.7564	0.1836
Coarse Salt (Adalcar Brokering LLC)	2.3200	2.0000%	0.5925	0.0030
Brown Sugar (Svarga LLC)	1.7400	1.5000%	0.9694	0.0037
Black Pepper, ground (ABCO Laboratories)	0.8120	0.7000%	12.3147	0.0220
Paprika (Wm. E. Martin & Sons Co.)	0.8120	0.7000%	5.5155	0.0099
Cayenne Pepper, ground (Wm. E. Martin & Sons Co.)	0.1160	0.1000%	5.3403	0.0014
<b>TOTAL</b>	<b>116.0000</b>	<b>100.0000%</b>		<b>0.2236</b>

<b>Product: BBQ Sauce</b>				
<b>Ingredient/Supplier</b>	<b>Amount (g)</b>	<b>Percent</b>	<b>Wholesale Price Per Pound (\$lb)</b>	<b>Cost of Ingredient in Formula (\$)</b>
Water	11.3400	42.0000%	0.0000	0.0000
Pur Taste Vinegar® (GPI Products)	8.5050	31.5000%	2.0454	0.0383
Worcestershire Sauce (Flayco Products, Inc)	3.3750	12.5000%	0.9775	0.0073

Brown Sugar (Svarga LLC)	1.2191	4.5150%	0.9694	0.0026
Granulated Sugar (Cousin Enterprises LLC)	1.2191	4.5150%	0.8360	0.0022
Paprika (Wm. E. Martin & Sons Co.)	0.5400	2.0000%	5.5155	0.0066
Coarse Salt (Adalcar Brokering LLC)	0.4050	1.5000%	0.5925	0.0005
Fry Mustard (Wm. E. Martin & Sons Co.)	0.1620	0.6000%	6.4913	0.0023
Black Pepper (ABCO Laboratories)	0.0810	0.3000%	12.3147	0.0022
Cayenne Pepper (Wm. E. Martin & Sons Co.)	0.0810	0.3000%	5.3403	0.0010
GPI PureXan (GPI Products)	0.0675	0.2500%	2.9545	0.0004
Applewood Smoke Flavoring (D&M Flavorings)	0.0054	0.0200%	7.5000	0.0001
<b>TOTAL</b>	<b>27.0000</b>	<b>100.0000%</b>		<b>0.0634</b>

<b>Product: Coleslaw</b>				
<b>Ingredient/Supplier</b>	<b>Amount (g)</b>	<b>Percent</b>	<b>Wholesale Price Per Pound (\$lb)</b>	<b>Cost of Ingredient in Formula (\$)</b>
Cabbage (Qingdao Herun Agriculture Technology Ltd.)	40.0000	80.0000%	0.30000	0.0264
Carrots (Qingdao Herun Agriculture Technology Ltd.)	10.0000	20.0000%	0.35000	0.0077
<b>TOTAL</b>	<b>50.0000</b>	<b>100.0000%</b>		<b>0.0341</b>

<b>Product: Coleslaw Dressing</b>				
<b>Ingredient/Supplier</b>	<b>Amount (g)</b>	<b>Percent</b>	<b>Wholesale Price Per Pound (\$lb)</b>	<b>Cost of Ingredient in Formula (\$)</b>
Mayonnaise (Reily Foods Co)	7.5000	30.0000%	2.5075	0.0414
Pur Taste Vinegar® (GPI Products)	7.5000	30.0000%	2.0454	0.0338
Onion, minced frozen (Juxian Hengsheng Foodstuffs)	4.0000	16.0000%	0.1815	0.0016
Sugar, granulated (D&I Pure Sweetners)	2.7500	11.0000%	0.3750	0.0023
Garlic, minced (Garlic Imports)	1.2500	5.0000%	0.9400	0.0026
Celery Seed (The Seasoning House)	0.7500	3.0000%	4.7980	0.0079
Salt, table (Adalcar Brokering LLC)	0.7500	3.0000%	0.4595	0.0008
Black Ground Pepper (ABCO Laboratories)	0.2500	1.0000%	12.3147	0.0068
Precisa Cling 20i (Ingredion)	0.1250	0.5000%	1.7000	0.0005
N-Creamer 46 (Ingredion)	0.1250	0.5000%	2.5500	0.0007
<b>TOTAL</b>	<b>25.0000</b>	<b>100.0000%</b>		<b>0.0983</b>

<b>Product: Fried Green Beans</b>				
<b>Ingredient/Supplier</b>	<b>Amount (g)</b>	<b>Percent</b>	<b>Wholesale Price Per Pound (\$lb)</b>	<b>Cost of Ingredient in Formula (\$)</b>
Green Beans, whole (Qingdao Herun Agriculture Technology Ltd.)	46.8000	52.0000%	0.4215	0.0434
Water	21.0870	23.4300%	0.0000	0.0000
Corn Meal (Washington Quality Foods)	10.8000	12.0000%	0.4900	0.0117
All Purpose Flour (Conagra Foods)	9.0000	10.0000%	0.3856	0.0076

Batter Bind S (Ingredion)	1.3500	1.5000%	0.8100	0.0024
Salt (Adalcar Brokering LLC)	0.7200	0.8000%	0.4595	0.0007
Garlic Powder (Spice Sage)	0.0900	0.1000%	2.9600	0.0006
Onion Powder (Spice Sage)	0.0900	0.1000%	2.9600	0.0006
Cayenne (Spice Sage)	0.0450	0.0500%	2.5200	0.0002
Applewood Bacon Smoke Flavoring	0.0180	0.0200%	4.0000	0.0002
<b>TOTAL</b>	<b>90.0000</b>	<b>100.0000%</b>		<b>0.0675</b>

<b><u>Product: Buns</u></b>				
<b>Ingredient/Supplier</b>	<b>Amount (g)</b>	<b>Percent</b>	<b>Wholesale Price Per Pound (\$lb)</b>	<b>Cost of Ingredient in Formula (\$)</b>
Bread Flour (Conagra Foods)	56.0000	56.0000%	0.4025	0.0496
Water	14.7500	14.7500%	0.0000	0.0000
Whole Milk (Producers Dairy)	12.5300	12.5300%	0.3300	0.0091
Vegetable Shortening (Anhui Kangermei Oil & Fat Co.)	7.7000	7.7000%	0.4537	0.0077
Egg, liquid (Rob Ross)	3.5000	3.5000%	1.2700	0.0098
Granulated Sugar (D&I Pure Sweetners)	2.5000	2.5000%	0.3750	0.0021
Fresh Yeast (Angel Yeast Co.)	1.5000	1.5000%	0.9528	0.0031
Salt (Adalcar Brokering)	0.7500	0.7500%	0.4595	0.0008
Dough Conditioner S500 (Bulk Apothecary)	0.7500	0.7500%	8.0000	0.0132

Calcium Propionate (Krishna Chemicals)	0.0200	0.0200%	11.2540	0.0005
<b>TOTAL</b>	<b>100.0000</b>	<b>100.0000%</b>		<b>0.0959</b>

### **Technical Ingredients**

#### **GPI Products PureXan:**

We chose to use this product in our BBQ sauce recipe in order to take advantage of its ability to add viscosity to our product without masking the flavor or appearance of our finished product.

#### **GPI Products Pur Taste:**

We choose to use this product as opposed to a more classic acidifying agent, such as vinegar, due to its superior flavor enhancing abilities.

#### **Ingredion Precisa Cling 20i:**

Precisa Cling 20i a starch/xanthan system that is commonly used in salad dressing to enhance the clinging effect. We felt this was a desirable characteristic for our coleslaw dressing.

#### **Ingredion N-Creamer 46:**

N-Creamer 46 was used in the coleslaw dressing to help emulsify and enhance the creamy mouthfeel.

#### **Ingredion Batter Bind S:**

Batter Bind S is a modified food starch derived from corn. It is used in batters to provide good adhesion of the coating to vegetables, meat, poultry or seafood products. We felt this would greatly improve the quality of the fried green beans.

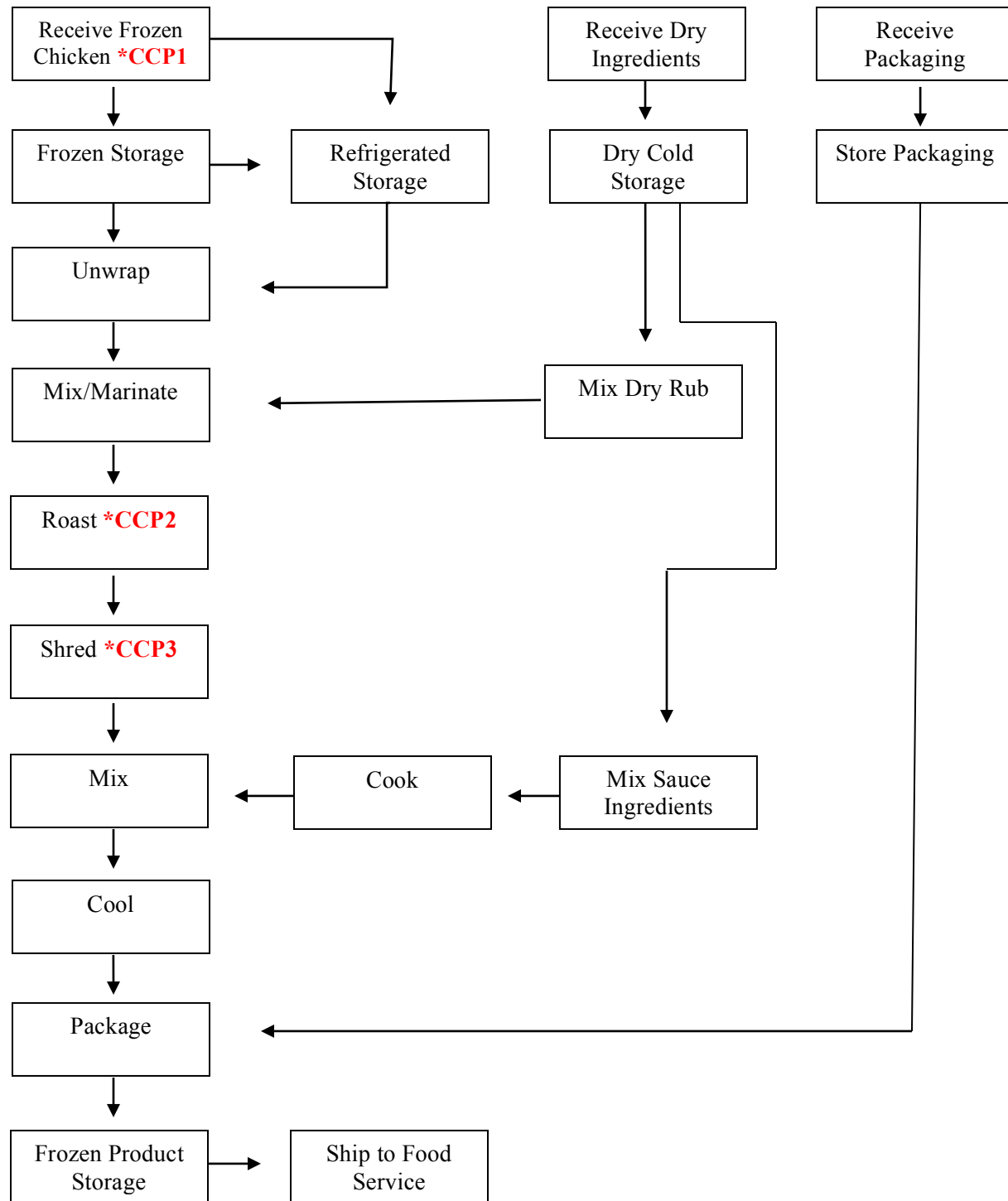
#### **Dough Conditioner:**

The dough conditioner not only improves the bread texture and volume, but the ascorbic acid that makes up the majority of the dough conditioner serves as an antioxidant to help increase shelf life.

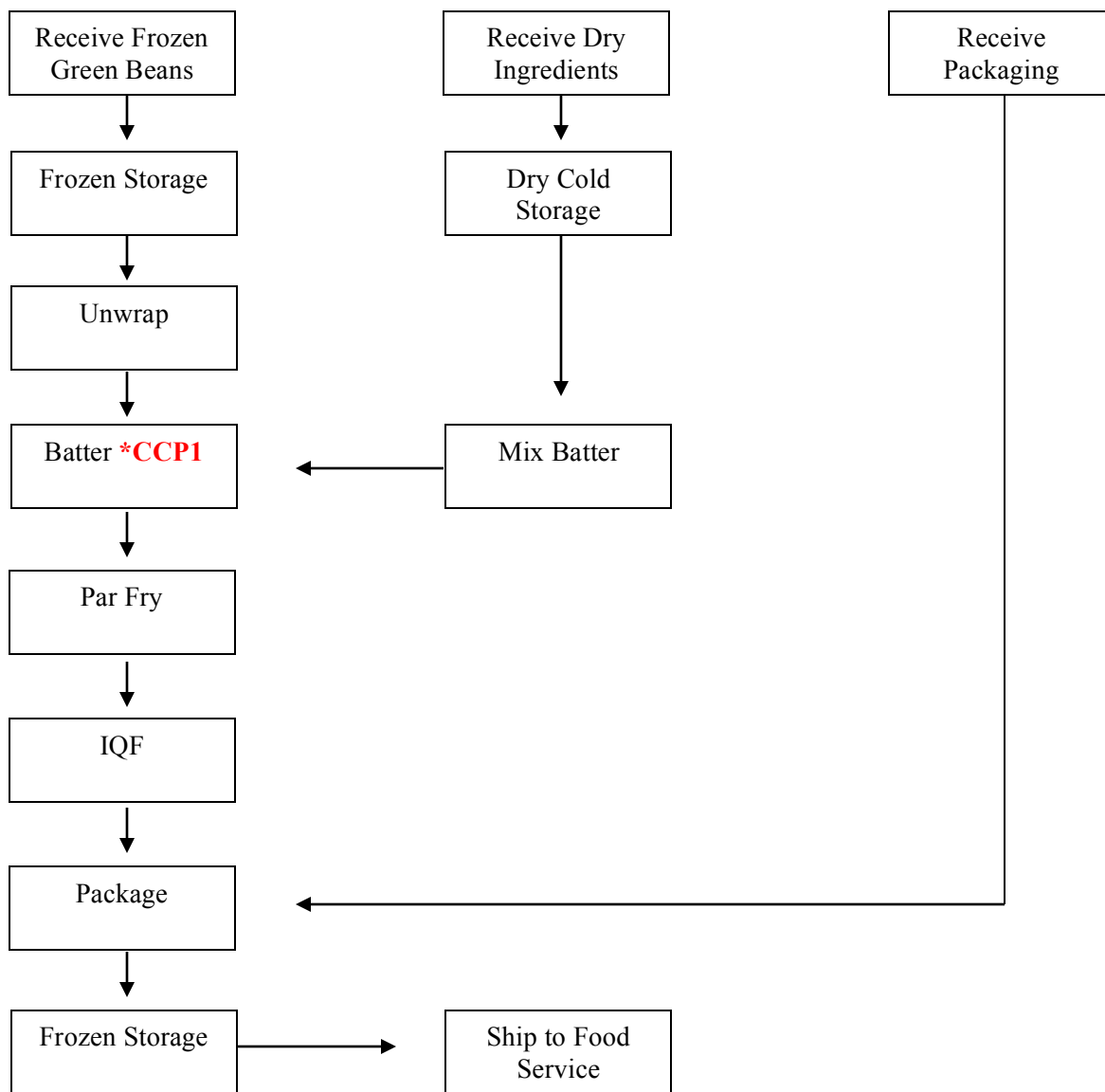
#### **Calcium Propionate:**

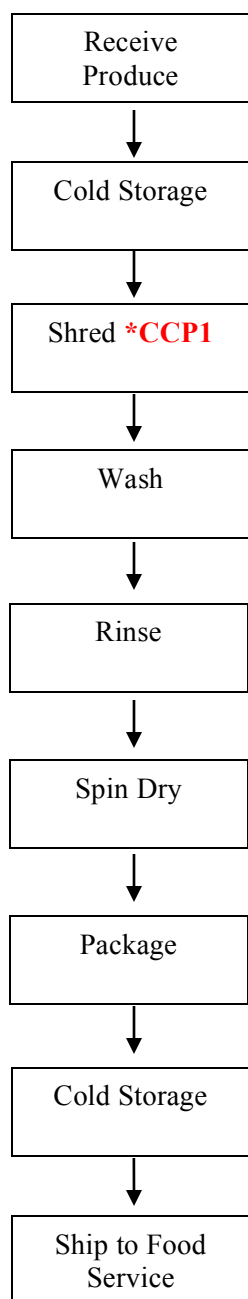
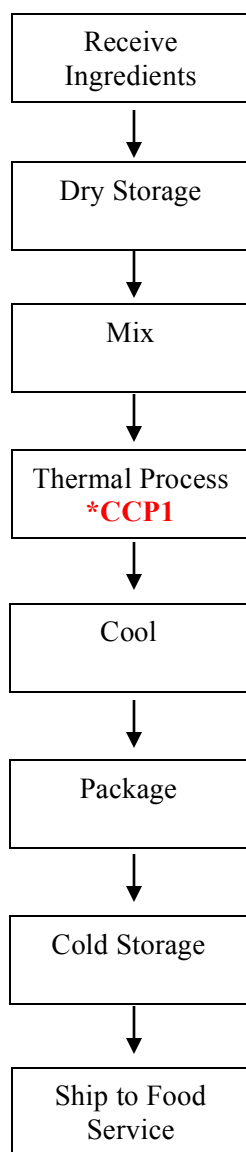
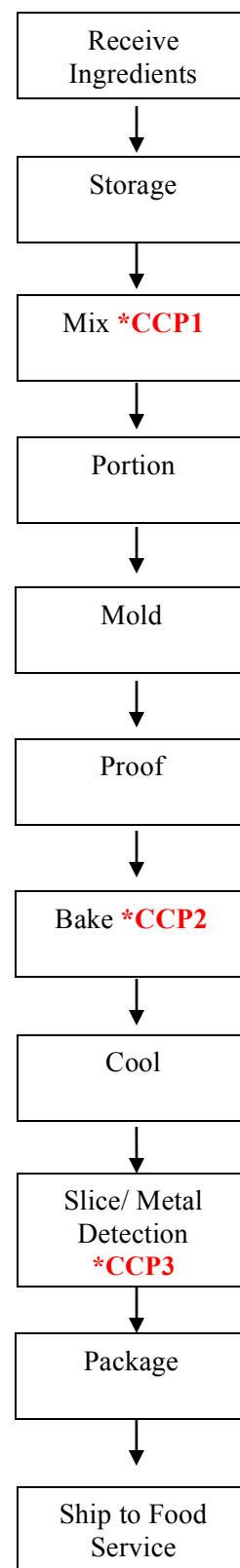
Calcium propionate was used in the buns as a method of improving the shelf life. Calcium propionate is an excellent inhibitor and prevents mold and bacteria growth in baked products.

### Pulled Chicken and BBQ Sauce





**Fried Green Beans**

**Coleslaw****Dressing****Buns**

## HACCP Plan Form (Pulled Chicken)

Critical Control Point (CCP)	Hazard(s)	Critical Limits	Monitoring				Corrective Action	Verification Activities
			What	How	Frequency	Who		
CCP 1 Receive frozen chicken	Enteric Pathogens such as Salmonella and <i>E. coli</i> O157:H7	For each load received, a certificate is present, with proof of microbe test	Presence of certificate	Visual observation	Each shipment	Receiving clerk	Hold Product until certification can be provided by fax.	QA personnel review receiving record to ensure proof of certificate.
CCP 2 Roast	Vegetative pathogens such as Salmonella, <i>E. coli</i> O157:H7, and other enteric pathogens, and <i>Listeria monocytogenes</i>	Minimum internal product temperature of 165°F	Temperature of product	Manual thermometer	Once per batch	Oven operator	Continue cooking batch until critical limit is met.  Evaluate safety of product	QA verifies accuracy of manual thermometer prior to production start-up and end of each shift, and recalibrates if needed; puts product on hold if needed.
CCP 3 Shred	Metal fragments	No broken or missing metal parts from shredder	Presence of broken or missing pieces from the shredder	Visually check shredder for broken or missing parts	Prior to start-up and end of operations, and after malfunction.	Machine operator	Stop production  Run product through calibrated operable metal detector.	QA inspect shredder once per shift, and review monitoring and corrective action records daily.

## HACCP Plan form for (Green Beans)

Critical Control Point (CCP)	Hazard(s)	Critical Limits	Monitoring				Corrective Action	Verification Activities
			What	How	Frequency	Who		
CCP 1 Batter	<i>Staphylococcus aureus</i> toxin formation	Hydrated batter temperature should not exceed 50°F for more than 12 hours. Should not exceed 70°F for 3 hours.	Temperature of hydrated batter.	Manually check temperature in hold tank with digital indicating thermometer.	Approximately every hour	Batter operator	Dump batter and clean batter storage tank if temperature is over 50°F for more than 12 hours or over 70°F for more than 3 hours.	QA personnel verify batter temperature once per shift and review monitoring and corrective action records daily.

## HACCP Plan Form (Cole Slaw)

Critical Control Point (CCP)	Hazard(s)	Critical Limits	Monitoring				Corrective Action	Verification Activities
			What	How	Frequency	Who		
CCP 1 Shred	Metal fragments	No broken or missing metal parts from shredder.	Presence of broken or missing pieces from the shredder.	Visually check shredder for broken or missing parts.	Prior to start-up and end of operations and after malfunction	Machine operator	Stop production. Run product through calibrated operable metal detector.	QA inspect shredder once per shift, and review monitoring and corrective action records daily.

## HACCP Plan Form (Dressing)

Critical Control Point (CCP)	Hazard(s)	Critical Limits	Monitoring				Corrective Action	Verification Activities
			What	How	Frequency	Who		
CCP 1 Thermal Process	Bacteria such as <i>Clostridium perfringens</i> , <i>Salmonella</i> , <i>E. coli</i> O157:H7	Cook product to minimum temperature 212°F	Temperature of Product	Manual thermometer	Once per batch	QA supervisors or QA employees	Continue cooking batch until critical limit is met. Reject batch if necessary	QA verifies accuracy of manual thermometer prior to production start-up and end of each shift.

## HACCP Plan Form (Bread)

Critical Control Point (CCP)	Hazard(s)	Critical Limits	Monitoring				Corrective Action	Verification Activities
			What	How	Frequency	Who		
CCP 1 Mix	Foreign bodies in final product	Sieve mesh size. Run dry ingredients through sieve.	Dry ingredients	Visually check sieve for foreign bodies	Sieve checked before and after use	QA supervisors or QA employees	Replace sieve to appropriate size. Reject contaminated batch.	QA supervisor and/c employees inspect sieve once per shift.
CCP 2 Bake	Under baking – survival of microorganisms	Correct oven temperature. Bake bread to minimum temperature.	Temperature of product	Check oven temperature  Manual thermometer	Before and after each shift  After malfunction	Product Engineer  QA personnel	Reject under baked product.	QA verifies oven records, and review monitoring and corrective action records daily.
CCP 3 Slice/Metal detection	Metal in final product	Bread pass through functioning detector with proper sensitivity.	Bread conveyed through metal detector.	Run sample seeded with appropriate size metal for sensitivity test.	Once every 2 hours	Product Engineer  QA personnel	Quarantine batch with detection of metal; run through metal detection again. Reject if necessary.	QA review monitoring and corrective action records daily for slicers/metal detector.

## Equipment

### Chicken with sauce

- Marel ValueDrum Marinating System
- Marel LinearOven
- Cove SH-5 Shredder
- JBT Flash Cooler
- Celo C-400 Sauce Manufacturing System

### Green Fries

- Marel FlourApplicator
- Marel BatterMix
- Marel BatterApplicator
- Marel ValueFryer
- Marel IQF Double Belt Freezer
- JBT Flash Cooler
- Ishida CCW-SE Series Weighers

### Coleslaw

- Fleetwood Power Industrial Shredder
- Steamline Precision Triple Wash System

### Dressing

- Scott Turbon Mixer Inc. Salad Dressing System

### Bread

- Uniplex Fixed Bowl Mixer
- Accurist2 Divider
- Conical Rounder
- 8000 First Proofer
- Continuous Baking Oven

**Packaging**

<b>Food Item</b>	<b>Type of packaging</b>	<b>How food will be filled</b>	<b>Pricing per package</b>	<b>Why we chose to use this type of packaging</b>
<i>Hamburger Buns</i>	Printed poly bread bag with a twist tie.	Horizontal Flow Packing	\$0.05	<ul style="list-style-type: none"> <li>• Food safe</li> </ul>
<i>Coleslaw</i>	Controlled atmosphere flexible multi-layer plastic pouch (Barrier VPP).	Vertical Flow Packing.	\$0.12	<ul style="list-style-type: none"> <li>• Food safe</li> <li>• Since Clostridium botulinum is a concern, we are not vac-sealing this item.</li> <li>• Controlled atmosphere to keep vegetables fresh</li> <li>• Multi-layer pouch for safety and freshness.</li> </ul>
<i>Coleslaw Dressing</i>	Vertical pouch (Barrier VPP) package made online in a poly olefin based, multi-layer plastic with an easy-open hermetically sealed spout.	Vertical Flow Packing	\$0.070	<ul style="list-style-type: none"> <li>• Food safe</li> <li>• Hermetically sealed</li> <li>• Easy to dispense dressing</li> <li>• Multilayered for protection</li> <li>• Non-permeable, aroma protection</li> </ul>
<i>Pulled Chicken Packed in Sauce</i>	Oxygen barrier rollstock. Rigid thermo formed package with a printed top non-forming web and clear bottom forming web.	Vertical Flow Packing	\$0.150	<ul style="list-style-type: none"> <li>• Food safe</li> <li>• Evacuated of air for freshness and stability</li> <li>• Oxygen barrier for aroma protection</li> </ul>
<i>IQF Par-Fried Green Beans</i>	Clear flexible pouch (Barrier VPP).	Vertical Flow Packing	\$0.040	<ul style="list-style-type: none"> <li>• Food safe</li> <li>• Not vacuumed sealed or controlled atmosphere because item is frozen</li> </ul>
<b>Secondary Packaging</b>	High quality coated bleached paperboard.	Bulk packaging	.039	



**Reheating and Plating**

Chicken with BBQ sauce:

1. Place bag of barbecue chicken in steamer, boiling water, or combi-oven set to rethermalization mode.
2. Heat to a minimum internal temperature of 165° F, within two hours, for 30 seconds
3. Transfer to a holding pan and hold in hot holding equipment at 160° F. Check temperature with an instant read thermometer every 30 minutes and record temperature in appropriate log sheet.

Coleslaw:

1. Combine contents of one cabbage package with one coleslaw-dressing package. Mix Well.
2. Transfer to holding pan and hold for service in cold holding equipment at 40° F. Record temperature with an instant read thermometer every 30 minutes and record in appropriate log sheet.

Fried Green Beans

1. Drop 4 oz. of frozen, par-fried green beans into a 375° F deep fryer and fry for 2-3 minutes or until golden brown and crunchy.

**Final Assembly and Plating**

1. While beans are frying take sandwich bun and place cut side down on grill or griddle for 20-30 seconds or until toasted
2. Place 5 oz. of hot BBQ chicken on the bottom bun.
3. Place 3 oz. coleslaw in a small side dish.
4. Place sandwich, fried green beans, and coleslaw dish on a hot plate. Additional BBQ sauce can be served in a 2 oz. ramekin.
5. Optional plating can include placing the coleslaw on top of the chicken in the sandwich.