

Chicken Caesar sandwich wrap

Ingredients:

½ lbs Deli Chicken
3 Tbsp Caesar dressing
¼ cup Cheddar cheese (sliced in thin panels)
3 leaves Iceberg lettuce
1 large tomato (sliced thin)
4 Flour Tortillas (8 inch round)
2 carrots
1 stick Celery
1 cup Baby Spinach leaves (or similar small leaf salad)
Salt and Pepper to taste

Method:

1. Wash and thinly slice tomato and reserve
2. Wash carrots and celery and julienne 1/8 x 1/8 x 2 inch and reserve
3. Wash and dry spinach leaves, then Chiffonade into thin 1/8 inch strips and reserve.
4. Place flour tortilla on cutting board and lightly coat with Caesar dressing, then place one iceberg leaf on top.
5. Then lay chicken and cheese on top.
6. Loosely lay carrots, spinach and celery topped with sliced tomato.
7. Season lightly with salt and pepper.
8. Gently role wrap trying to keep tight rolled shape with ingredients inside, keep final flap side down to keep wrap in shape.
9. Once rolled, carefully cut on a bias cut (angle of 45 degrees) in the middle, so as to displace contents.

Chef note: Don't over load the wrap with filling as this may stop you from rolling tightly.

Plating and Presentation:

Use some julienne cuts and chiffonade to garnish the plate. Once wrap is cut on the bias trim one end so that the wrap can stand on its end, presenting the angle cut vertically and creating height.

Waldorf salad

Ingredients:

3 Apples
2 cups Seedless Grapes (washed)
1 cup Celery
½ cup Raisins
½ cup Almonds
½ cup Mayonnaise
¼ cup Honey
2 Tbsp fresh Lemon juice
Salt and Pepper to taste

Method:

1. Wash, core and thinly slice apples and reserve in a little lemon water to stop oxidization.
2. Wash and small dice celery and reserve.
3. In a medium bowl combine apples, grapes, celery raisins, and almonds.
4. In a second bowl combine mayo, honey and lemon juice and season with salt and pepper.
5. Add the mayo mix into the apple mix and gently fold until all pieces are coated.

Plating and Presentation:

Use one leaf of Iceberg to place on plate and then mound about 5 oz of salad on top. Garnish with apple slices and grapes.

Warm Dirty Popcorn

Ingredients:

12 ounces White Chocolate coating
1 Tbsp Peanut butter (jiffy)
1 ½ cups Roasted Peanuts
1 ½ cups Rice Krispies
1 Bags microwave Popcorn

Method:

1. Pop the popcorn and remove any unpopped corn and set aside.
2. Melt the white chocolate in a glass or micro wave safe bowl, warming in short times making sure not to scorch or burn chocolate
3. Fold in peanut butter and reserve.
4. In another bowl mix the peanuts and Krispies, then pour the melted chocolate over folding in well.
5. Add the popcorn a little at a time

Plating and Presentation:

Reserve a little chocolate and peanut butter sauce to lightly decorate the plate or use your imagination to create a presentable plate.
Be careful of portion size and do not over load the presentation plate.