

Plating Guide - Adobo-Grilled Pinchos de Pollo

served with grilled banana barbecue sauce, fresh lemon and field greens

Heat at 275F / 135C for 20 minutes

- Chicken Pincho Skewers



Garnish Kit (keep cold):

- Lemon Cheek
- Fresh Arugula
- Lemon Olive Oil Dressing
- Grilled Banana Barbecue Sauce



Plating Steps

1. Heat aluminum tins in preheated 275F oven for 20 minutes, with lid on.
2. While skewers are heating, toss arugula in lemon olive oil dressing.
3. Arrange arugula on the center of the plate.
4. Slice lemon cheek and fan the slices out next to the greens, or leave whole and place to the side of the sauce.
5. Scoop banana barbecue sauce into small shot glass or ramekin and arrange next to greens.
6. Arrange skewers on bed of arugula, as shown, before serving.

