

Plating Guide - Hangtown Po' Boy

butter milk fried chicken, arugula, pickled poblano peppers & buttermilk parmesan dressing on a hoagie roll

Ingredients

- Fried chicken
- Arugula
- Pickled poblano
- Hoagie roll
- Parmesan dressing
- Tomatoes
- Chips



Plating Steps

1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid on.
2. On hoagie roll, add hot chicken, arugula, dressing, cheese, tomatoes and peppers.
3. Serve with chips.

NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.

