

# Plating Guide - Spicy Fried Chicken Benedict

house marinated chicken breast served with country gravy, fried asparagus, buttermilk biscuit, fruit & poached eggs

## Ingredients

- Biscuits
- Fried chicken
- Fruit
- Gravy
- Fried asparagus
- Poached eggs



## Plating Steps

1. Heat aluminium tins in preheated 275F oven for 20 minutes, with the lid on.
2. Arrange on plate as shown.

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