

# Spec Sheet

## Southern Fried Sweet Chilli Chicken Wrap



### Ingredients:

- A 12inch soft tortilla wrap
- A Southern fried chicken fillet
- Grated cheddar cheese 2g5
- Sweet chilli sauce
- Shredded iceberg lettuce 50g
- 3 tomato slices
- A tablespoon of coleslaw
- **A generous portion of chips or**
- **The Brenchley side Salad:**A generous handful of mixed leaf salad
- 2 cherry tomato halved 3- 4 slices of red onion 20ml ranch dressing

### Method:

1. To start, place the southern fried chicken fillet into the fryer and fry for around 5 minutes or until the internal temperature reaches 75 celsius.
2. If the customer has ordered chips then start cooking a portion of chips until they have turned golden brown and crispy. Once cooked, shake the chips to remove excess oil and tip into the hot hold. Finally, salt them with the salt shaker to season.
3. Soften Wrap ( 5 to 10 seconds in microwave )

Now **assemble the wrap** by adding :

- Place Bed of Shredded Lettuce, Chopped tomatoes & diced onion in wrap
- Drizzle the sweet chilli sauce on
- 1 Southern fried chicken fillet (sliced into 5 strips)
- 1 small paper ramekin of cheese
- Drizzle the sweet chilli sauce on one side of the wrap. Enough that each bite will have the sauce.
- Place more Shredded Lettuce, Chopped tomatoes & diced onion in wrap
- Wrap tightly folding in the two ends (see picture) and cut in half

**Serve on a Wooden board with paper napkin and a basket of Fries or small Bowl of Brenchley side salad and a small Ramekin of chosen Sauce**

Notes:

**Do Not Cook Wrap**