



Foodservice East Recipe Card

For more recipes, please visit www.foodserviceeast.com

RECIPE: **Spicy Mustard Chicken with Dijon-Pineapple Salsa**
by Chef Tim Curci, Co-Founder, Bonfish Grill

Yield: 45 servings

INGREDIENTS

WEIGHT

Marinade

Honey	2 lbs. + 11 oz.
Oil	1 lb. + 14 oz.
Fresh lime juice	1 lb. + 14 oz.
Fresh orange juice	1 lb. + 14 oz.
GREY POUPON Country Dijon Mustard	1 lb. + 7 oz.
Dark brown sugar, packed	1 lb.
Green onions, chopped	6-1/4 oz.
Fresh cilantro, chopped	2-1/2 oz.
Fresh jalapeño peppers, seeded	1 lb.
Fresh basil, chiffonade	1-3/4 oz.
Orange zest	5 oz.
Dried oregano leaves	1 oz.
Lime zest	1 oz.
Fresh garlic, minced	3-3/4 oz.
Dark chili powder	2 oz.
Sesame oil	3-3/4 oz.
Red pepper, crushed	1/3 cup
Kosher salt	2-1/2 oz.

Chicken

Skin-on boneless chicken breasts (45, 6 oz. each)	16 lbs. + 14 oz.
Mashed potatoes	11 lbs. + 4 oz.

Dijon-Pineapple Salsa

Fresh pineapples, small dice	13 lbs.
Tomatoes, small dice	2 lbs. + 4 oz.
Green onions, thinly sliced	5 oz.

GREY POUPON Country Dijon Mustard	5 oz.
Orange juice	5 oz.
Lime juice	5 oz.
Sugar	1 oz.
Cilantro, chopped	1/2 oz.
Honey	4 oz.
Jalapeño peppers, seeded, thinly sliced	1/2 oz.
Chili powder	2 oz.
DURKEE Hot Sauce	3/4 oz.
Garlic cloves, minced	5 each
Salt	to taste

Marinade: Process all ingredients in food processor until pureed.

Make Ahead: Marinade can be prepared ahead of time. Refrigerate up to 48 hrs. before using as directed.

Dijon-Pineapple Salsa: **COMBINE** all ingredients. **REFRIGERATE** several hours.

Make Ahead: Salsa can be stored in refrigerator up to 48 hours before serving.

Chicken: Pour Marinade over chicken breasts in non-reactive full-size hotel pans. Refrigerate 12 to 24 hours.

REMOVE chicken from marinade; discard marinade. Place chicken in parchment paper-lined full-sheet pans. Bake in 375°F convection oven 12 to 15 min. or until chicken is done (165°F).

For each serving:

SPOON 1/2 cup potatoes onto plate; top with 1 chicken breast. Spoon 1/2 cup Dijon-Pineapple Salsa over chicken.

Special Extra: Garnish with lime wedges and chopped fresh cilantro.

Substitute: Substitute mashed yucca for mashed potatoes.