

Harry's Blackened seafood Salad

**FOOD SERVICE  
RECIPE CARD**

INGREDIENTS	QUANTITIES	COST	
Amount of Servings		Unit	Total
	4 portions		
halibut or salmon fillet, trimmed <b>(keep below 40 till needed)</b>	CCP 4 2 oz. portions		
blacken spice	as needed		
tossed salad	as needed		
zuchini, bias sliced	½ each		
yellow squash, bias sliced	½ each		
tomatoes, quatered	1 each		
Caesar dressing, <b>(keep below 40 till needed)</b>	CCP 4 oz.		

Total Cost \_\_\_\_\_

Per \_\_\_\_\_

**Sanitation Instructions:** Wash, rinse, and sanitize all equipment and utensils before and after use. Wash hands before handling food, after handling raw foods, and after any interruption that may contaminate hands. Return all ingredients to refrigerated storage if preparation is interrupted. Verify and record final cooking and hot-holding temperatures using a clean and sanitized thermometer.  
CCP - Critical Control Point

**METHOD:**

- 1) Prep vegetables and cut lettuce (**hold chilled for service**). Prep dressing and hold for service
- 2) Spread chicken breast on sheet pan. Spray with vegetable spray and sprinkle liberally with blacken spice.
- 2) Grill on hot grill till internal temp is 165. Don't overcook.
- 3) Hold fish above 145 for service. **If falls below 145 reheat only once.**
- 4) To order pan up salad on plate, garnish with cut vegetable and top with warmed fish fillet.
- 5) Garnish with caesar dressing and serve with dinner roll.

**For service keep fish above 145 and other ingredients below 40. Build salads to order.**