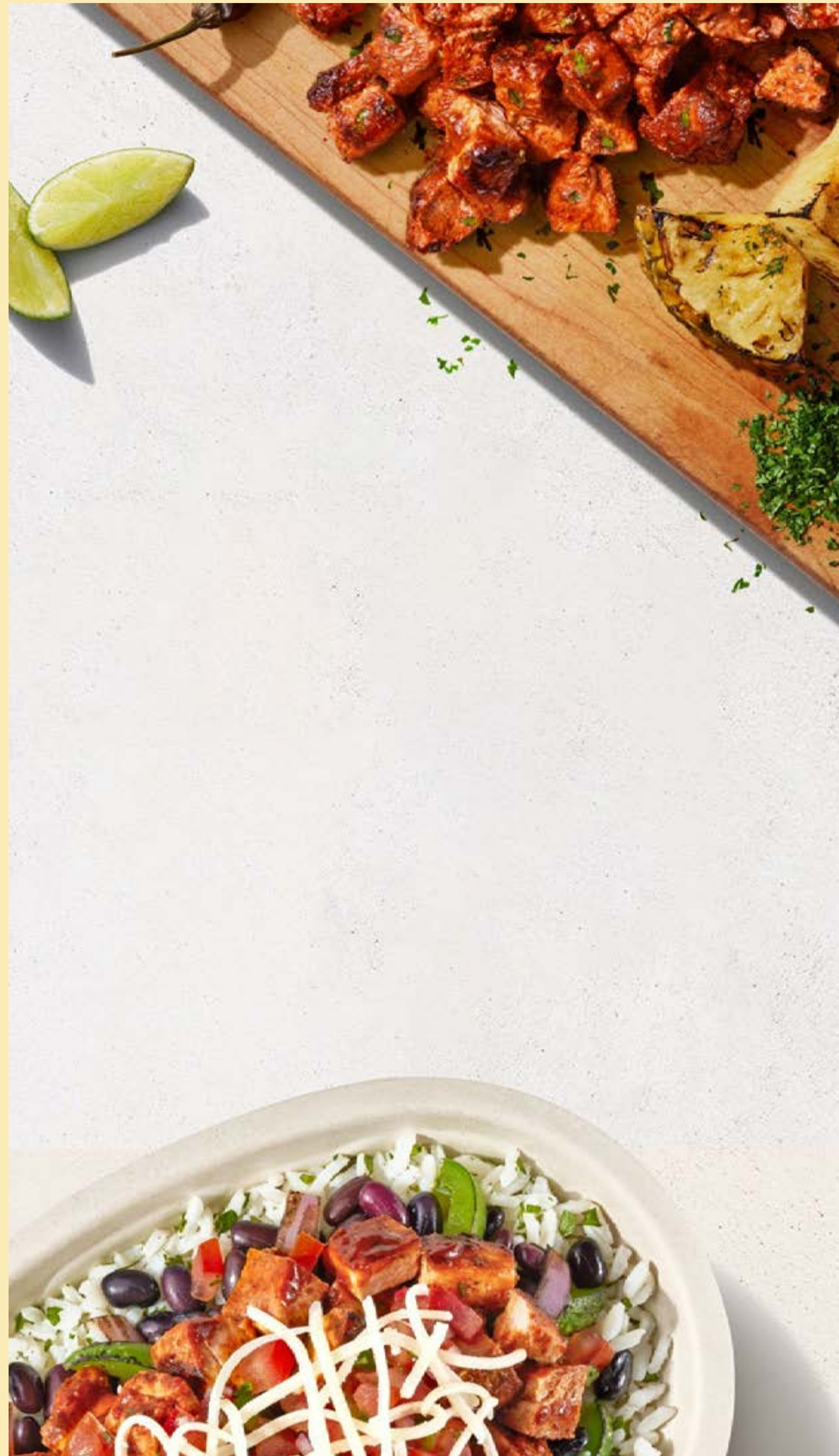


001.

WHAT'S IN THIS DELICIOUS BOOK

NEW MENU ITEM 2024



IN- TRO

INTRODUCTION

Bold, spicy, and sweet - that's Chicken al Pastor. As a restaurant training analyst, I lead the development of all training materials for new menu items. This year, Chicken al Pastor returned, and with the help of cross-functional teams, we successfully launched this protein to all of Chipotle with new training materials and a simplified process for our culinary team members.

Browse this book to view samples of recipe cards, videos, and training course created for Chicken al Pastor.

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NEW MENU ITEM 2024

CHICKEN AL PASTOR MARCH 2024

TEACH & TASTE

Did you know? Al Pastor is a traditional Mexican dish originating in Central Mexico. Though traditionally made using pork, our Al Pastor is adapted for our delicious adobo chicken and uses ancho, pineapple, and other herbs and spices used traditionally in Al Pastor. Following the correct ratio of chicken, sauce, and maceration is critical to ensure the flavors pop and the dish is delicious!

Flavor & Aroma	Appearance	Color	Texture & Mouth Feel
Juicy and aromatic grilled chicken with sweet, spicy, and tangy notes from pineapple and fresh lime juice with hints of savory spices and chiles and a subtle cilantro taste	1/4" diced chicken with char marks and evenly coated in deep red Pastor Sauce with fresh cilantro mixed in	Deep dark red sauce with fresh green cilantro socks	Moist, tender, juicy, and very flavorful profile

MACERATION

1. Wash, rinse and sanitize hands. Put on disposable gloves.
2. Pour 1 ounce of fresh squeezed lime juice into a deep 1/4 pan.
3. Measure 1/4 cup cilantro, add to the deep 1/4 pan, mix with a spatula. Allow ingredients to macerate for 30 seconds.
4. Using a 3 ounce ladle, add 1 full ladle of Al Pastor Sauce to the maceration. Mix with a rubber spatula.

Note: A nice mound of sauce should form on the 3 ounce ladle. Gently tap the ladle on the side of the maceration 1/4 pan to get as much of the sauce off the ladle as possible.

COOK

1. Wash, rinse and sanitize hands. Put on disposable gloves.
2. Open inner pack of pre-marinated chicken with a clean and sanitized bag squeeze, being careful not to spill any juices.
3. Submerge bag squeeze in labeled hotel pan filled with detergent.
4. Check quality of chicken by smelling for freshness, and by looking and feeling for bones. Sometimes there is an off odor when you open a bag of chicken. Let the bag sit for a few minutes, smell it, and if the odor goes away proceed with cooking. Talk with your manager and submit a Food Quality Report if the odor does not go away.
5. Remove and throw away gloves. Wash, rinse and sanitize hands. Put on new disposable gloves.
6. Spray sunflower oil on grill (2 squirts per line).
7. With gloved hands, place chicken on grill in rows 1" apart with smooth side down, starting at the back and working towards the front.
8. Remove and throw away gloves. Wash, rinse and sanitize hands. Put on new disposable gloves.
9. Immediately sprinkle chicken with a light, even layer of salt.
10. Cook chicken until a dark char the color of root beer develops on the cooked side and the flesh of the chicken whitens along the sides.

CUT

1. Wash, rinse and sanitize hands. Put on disposable gloves, followed by cut glove on hand that holds chicken, followed by another disposable glove over cut glove.
2. Place up to 3 chicken pieces smooth side down on the red cutting board and cut into 1/4" strips. Rotate 90° and cut again into 1/4" pieces.
3. Refer to the cut chart for the correct cut size.
4. Place chicken into another deep 1/4 pan and cover with lid.

MIX & SERVE

1. With a rubber spatula, pour the maceration and Pastor Sauce into the deep 1/4 pan of cut chicken.
2. Mix evenly.
3. Follow the procedure for tasting food properly. Taste for seasoning and texture.
4. Use thermometer to ensure Chicken Al Pastor is at least 140°F. If not, discard Chicken Al Pastor.
5. Place on the line.

GRILL HOT HOLD TIME: 30 MINUTE HOLD FOR QUALITY. NO OVERNIGHT HOLD

CHICKEN AL PASTOR MARCH 2024

DOs

- Cook chicken in 1/4 pan.
- Cook in smooth side of the thickest pieces.
- Use cut glove when using a knife.
- Use cutting to keep proper temperature.
- Use a nice mound of Al Pastor Sauce forms inside the ladle.
- Cut chicken to 1/4" x 1/4" pieces.

DON'Ts

- DON'T use tongs more than once.
- DON'T stack pieces of chicken when cutting.
- DON'T cook more than 3 lines at a time.
- DON'T level out the ladle of sauce.
- DON'T overcook chicken.

NUMBER OF CHICKEN	SPRAYS OF SUNFLOWER OIL	AMOUNT OF LIME JUICE	AMOUNT OF CILANTRO	AMOUNT OF AL PASTOR SAUCE
1	2	1 ounce	1/4 cup	1 ladle
2	4	2 ounces	1/2 cup	2 ladles
3	6	3 ounces	3/4 cup	3 ladles

Note: Be sure that a nice mound of Al Pastor Sauce forms when using a 3 ounce ladle to scoop the sauce and gently tap the ladle against the side of the 1/4 pan maceration to remove as much sauce from the ladle as possible.

GRILL



001.
RECIPE CARDS

Details: Recipe cards for culinary team members are created and contain everything they need to know to deliver safe and exceptional food every time.

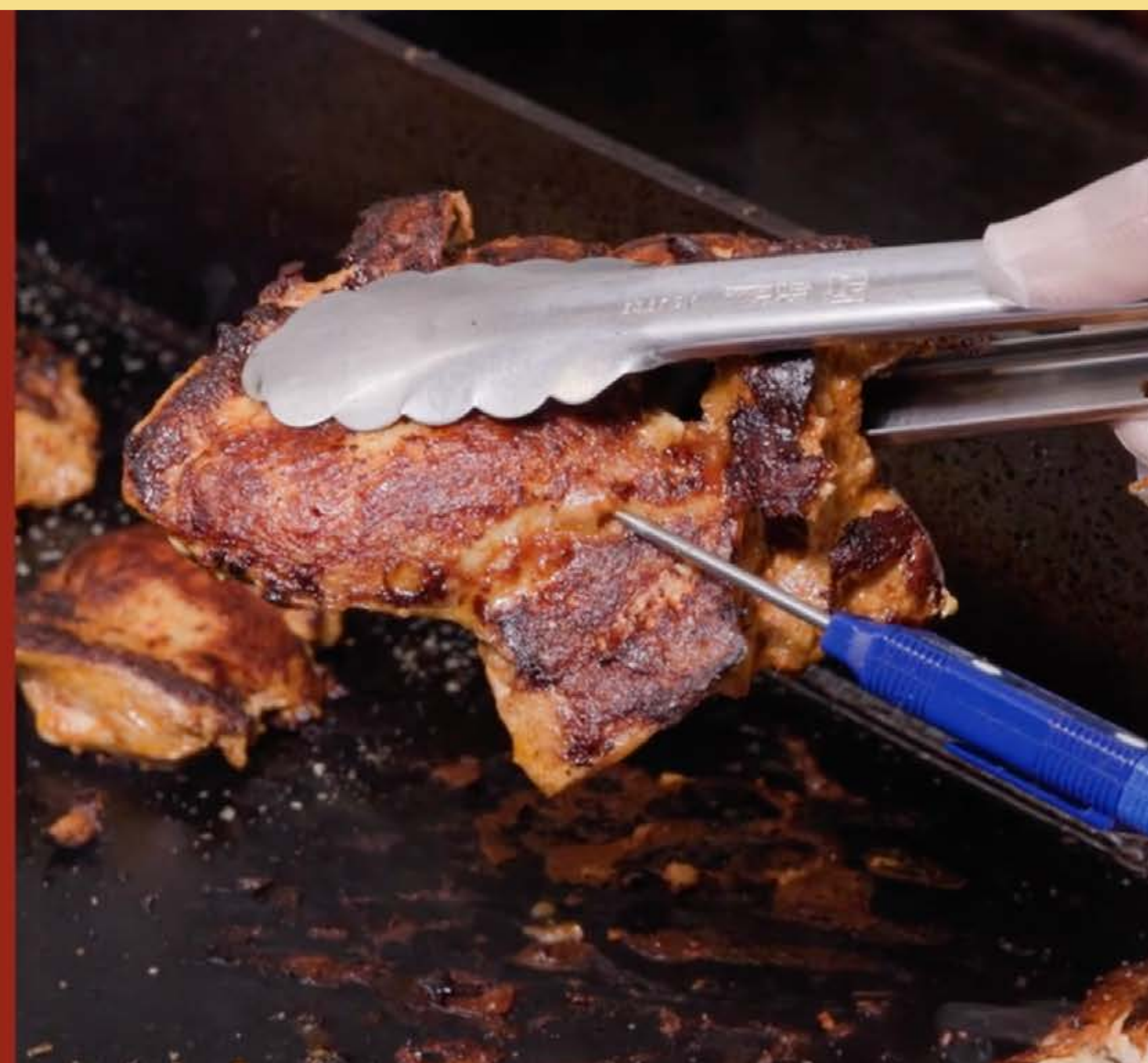
Material: Printed 4C + gloss UV two sides on 10mil synthetic

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Immediately sprinkle chicken with a light, even layer of salt



Internal temp of chicken must be 165°F or above for 15 seconds



002.
RECIPE VIDEOS

Details: We create recipe videos that show the step by step process on how to execute the recipe card.

Material: Training video

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Chicken Al Pastor

Overview

Get excited because Chicken al Pastor is back! Though traditionally made using pork, our Chicken Al Pastor is adapted for our delicious Adobo Chicken and uses achiote, pineapple, and other herbs and spices used traditionally in Al Pastor. It's the perfect blend of flavor and heat to delight our guests with. Don't worry, this mouth-watering new chicken option won't be replacing your current chicken. It will be another awesome protein choice for our guests.



Complete the content above before moving on.

003. TRAINING COURSE



Details: I package recipe cards, training videos, and additional information all team members need to know into a digital learning course.

Material: Rise training course published in our learning management system.

A SMALL TASTE OF MY WORK

NEW MENU ITEM 2024



Small Taste

A SMALL TASTE INTO ALL THE WORK

That's Chicken al Pastor. A lot of work goes into ensuring we execute an exceptional recipe. I work with talented people to deliver recipe cards, videos, instructional courses, and design tools so that our team members can create delicious food at any Chiptole.

I wish I could show more, but I hope this small taste of the Chicken al Pastor work looks delicious.