

# KIDS CHEESEBURGER SLIDERS



INGREDIENTS	QUANTITY
Slider Patties 2 oz	2
GT Seasoning	1/2 tsp
American Cheese Slices	2
Slider Buns	2
Broccoli (if specified)	4 oz
Sliced Apples (if specified)	6
Side house salad (if specified)	1
Tater Tots Portion (if specified)	1
Funnel Fries Portion (if specified)	1
French Fries (if specified)	4 oz

## PROCEDURE.....

1) Season both sides of each patty with GT Seasoning then place on the flattop and cook burgers for approximately 2.5 minutes, then flip.

CCP: Ground Beef must reach an internal temperature of 155°F for 15 seconds. Consumer Advisory Placed on Menu. ~ TGT HACCP Plan

Cook to an internal temperature of:	150°F - 155°F for Medium Well
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2) Top each cooked burger with one slice of American cheese, spray water around the burgers and cover with a lid for 30 seconds to melt the cheese. Place each burger on bottom of slider buns, then cover with top bun.

3) Serve in a lined black basket with specified side. Side house salad and funnel fries not served in basket.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9 inch clear box. If apples or vegetables are requested, serve in pasta cup with lid inside of a brown bag. If funnel fries or side salad are requested serve in a 6 inch clear box. If fries are requested, serve inside box with meal. In a brown bag, serve (2) ketchup packets (if fries requested) and (1) cutlery kit.

# KIDS CHICKEN BREAST



INGREDIENTS	QUANTITY
Chicken Breast 5 oz	1
GT Seasoning	1/2 tsp
Brioche Roll	1
Broccoli (if specified)	4 oz
Sliced Apples (if specified)	6
Side house salad (if specified)	1
Tater Tots Portion (if specified)	1
Funnel Fries Portion (if specified)	1
French Fries (if specified)	4 oz
PROCEDURE.....	

1) Mop grilling area with butter substitute. Using yellow handled tongs(raw chicken) place one chicken breast on mopped grill surface and season both sides with GT seasoning. After 1 minute use tongs to rotate breast 30 degrees to create diamond shaped grill marks. Using tongs flip the breast 2 minutes later and cook 4 more minutes or until reaching an internal temperature of 165°F.

**CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours.**  
~ TGT HACCP Plan

2) Place chicken breast on a potato roll and cover with untoasted top of roll.

3) Serve in a lined black basket with specified side. Side house salad and funnel fries not served in basket.

**CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)**

Serve in a 9 inch clear box. If apples or vegetables are requested, serve in pasta cup with lid inside of a brown bag. If funnel fries or side salad are requested serve in a 6 inch clear box. If fries are requested, serve inside box with meal. In a brown bag, serve (2) ketchup packets (if fries requested) and (1) cutlery kit.

# GRILLED CHEESE



INGREDIENTS	QUANTITY
Sour Dough Bread	2
Butter Substitute	1 fl oz
American Cheese Slices	4
Broccoli (if specified)	4 oz
Sliced Apples (if specified)	6
Side house salad (if specified)	1
Tater Tots Portion (if specified)	1
Funnel Fries Portion (if specified)	1
French Fries (if specified)	4 oz

## PROCEDURE.....

- 1) On a CLEAN 350°F flat-top griddle, spread butter substitute evenly and place slices of bread side by side. Top each piece of bread with two slices of American cheese. Cook approximately 4 minutes or until cheese has melted.
- 2) Once cheese has melted and grilled surface of bread has turned golden brown, place bread slices together and cut diagonally on a sanitary cutting surface.
- 3) Serve in a lined black basket with specified side. Side house salad and funnel fries not served in basket.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9 inch clear box. If apples or vegetables are requested, serve in pasta cup with lid inside of a brown bag. If funnel fries or side salad are requested serve in a 6 inch clear box. If fries are requested, serve inside box with meal. In a brown bag, serve (2) ketchup packets (if fries requested) and (1) cutlery kit.

# KIDS MAC & CHEESE



INGREDIENTS	QUANTITY
Macaroni & Cheese Portion	1
Broccoli (if specified)	4 oz
Sliced Apples (if specified)	6 Slices
Side house salad (if specified)	1
Tater Tots Portion (if specified)	1
Funnel Fries Portion (if specified)	1
French Fries (if specified)	4 oz

## PROCEDURE.....

- 1) Place bag on skillet and microwave one portion for 2 minutes.
- 2) Remove from microwave and empty contents of bag into skillet, then place in a lined black basket.
- 3) Serve in a lined black basket with a spoon, with specified side. Side house salad and funnel fries not served in basket.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9 inch clear box. If apples or vegetables are requested, serve in pasta cup with lid inside of a brown bag. If funnel fries or side salad are requested serve in a 6 inch clear box. If fries are requested, serve inside box with meal. In a brown bag, serve (2) ketchup packets (if fries requested) and (1) cutlery kit.

# KIDS PASTA



INGREDIENTS		QUANTITY
Penne Pasta Portion		1
Marinara		4 oz
Broccoli (if specified)		4 oz
Sliced Apples (if specified)		6
Side house salad (if specified)		1
Tater Tots Portion (if specified)		1
Funnel Fries Portion (if specified)		1
French Fries (if specified)		4 oz
PROCEDURE.....		

- 1) Microwave penne pasta in microwave for 1.5 minutes.
- 2) Add 4oz of marinara into bag of pasta and mix thoroughly.
- 3) Transfer pasta into soup bowl and place in lined black basket.
- 4) Serve in a lined black basket with specified side. Side house salad and funnel fries not served in basket.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9 inch clear box. If apples or vegetables are requested, serve in pasta cup with lid inside of a brown bag. If funnel fries or side salad are requested serve in a 6 inch clear box. If fries are requested, serve inside box with meal. In a brown bag, serve (2) ketchup packets (if fries requested) and (1) cutlery kit.

# KIDS TENDERS



INGREDIENTS	QUANTITY
Raw Chicken Tenders (Split)	3
Kids Mild Breader	3 oz
Wet Mix	4 fl oz
Broccoli (if specified)	4 oz
Sliced Apples (if specified)	6
Side house salad (if specified)	1
Tater Tots Portion (if specified)	1
Funnel Fries Portion (if specified)	1
French Fries (if specified)	4 oz

## PROCEDURE.....

1) Individually dredge 3 tenders in kid's breader, dip in wet mix, then again in kid's breader.

2) Deep fry Tenders at 350°F for 4-5 minutes or until internal temperature reaches 165°F.

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3) Serve in a lined black basket with specified side. Side house salad and funnel fries not served in basket.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9 inch clear box. If apples or vegetables are requested, serve in pasta cup with lid inside of a brown bag. If funnel fries or side salad are requested serve in a 6 inch clear box. If fries are requested, serve inside box with meal. In a brown bag, serve (2) ketchup packets (if fries requested) and (1) cutlery packet.