



# Extra Helpings

Inspiring stories and imaginative recipes  
from Chick-fil-A Shared Table



Andrew T. Cathy, CEO,  
Chick-fil-A, Inc.

## A message from Chick-fil-A

By Andrew T. Cathy

Hunger and food insecurity are enduring and widespread hardships for far too many of our neighbors. Just how large is the problem?

According to Feeding America, a leading national nonprofit dedicated to fighting hunger, about 34 million Americans – including 9 million children – currently experience food insecurity and lack access to enough food to provide adequate nourishment to every-one in their household. At the same time, it's estimated by the U.S. Department of Agriculture that Americans waste about one pound of food per day. Can you imagine if – instead of going to a landfill – that extra food could help feed those in need?

That question inspired the creation of the Chick-fil-A Shared Table food donation program in 2012. Since then, local Owner-Operators from nearly 2,000 Chick-fil-A restaurants spanning 47 states, Washington, D.C., Puerto Rico and Canada have joined in to donate surplus food to nearby shelters, soup kitchens, senior centers, after-school programs and other nonprofits.

As of mid-year 2023, our nonprofit partners have created more than 23 million meals for our neighbors from the food donated through Chick-fil-A Shared Table since 2012. Day in and day out, the leaders, staff and volunteers at these organizations are transforming Chick-fil-A food items into creative and delicious dishes, including chicken and dumplings, chicken parmesan, fruit smoothies, breakfast casseroles and much more.

In the following pages, you'll find a selection of recipes developed by some of our valued nonprofit partners to provide the people they serve with a variety of tasty meals made with surplus food items from Chick-fil-A restaurants. Alongside the recipes, you'll also be able to read the stories of some of the amazing people who care for those in need with kindness, compassion and creativity.

We're excited to share this cookbook with you – and help raise awareness of how all of us can play a role in reducing food insecurity and food waste. Perhaps you'll find a recipe you can use at home with some Chick-fil-A leftovers or extra items in your refrigerator. Or maybe you'll just find some inspiration in the portraits of our nonprofit partners and friends. In any case, we thank you for your interest in Chick-fil-A and these stories.

With gratitude,

A handwritten signature in black ink that reads "Andrew Cathy". The signature is fluid and cursive, with a large initial "A" and "C".

Andrew T. Cathy CEO, Chick-fil-A, Inc.

# All Recipes

The recipes below showcase how valued nonprofit partners repurpose donated surplus food from Chick-fil-A restaurants. Visti page 30 to learn more about Chick-fil-A Shared Table and how you can reduce food waste in your own kitchen.

All measurements are shown in U.S. Standard. Chick-fil-A products listed may not be available at all locations.

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# Fruit Smoothie

Recipe provided by FeedNC in Mooresville, N.C.



Serves: 2  
Serving size: 3/4 cup

## Ingredients

- 1 Chick-fil-A Greek Yogurt Parfait with Granola<sup>1</sup>
- 1 medium Chick-fil-A Fruit Cup<sup>2</sup>
- 1/4 cup 2% milk
- 3-4 ice cubes

## Substitutions

1. 3/4 cup vanilla Greek yogurt PLUS 1 whole strawberry PLUS 1 tbsp granola
2. 3/4 cup fresh mixed fruit (berries, grapes, mandarin oranges, apples, etc.)

## Instructions

1. Blend all ingredients in a blender until smooth.



## About FeedNC

Mooresville, N.C.

This Charlotte-area nonprofit is all about fighting food waste and decreasing food insecurity in 25 towns in four area counties. With dignity at the forefront, the organization's core belief is that true growth and change can only occur in a safe place that allows individuals to be seen, heard and respected.

FeedNC addresses hunger in a variety of ways. Donoghue's Open Door Community Dining is its free dining room concept that serves an average of 200 hot meals per day. Donated food from nearby Chick-fil-A Restaurants is used to make frozen entrees that are sealed, packaged and displayed at FeedNC's Grassroots Grocery. Eligible members shop for up to \$200 in complimentary groceries each week. About 25,000 such meals are "sold" there each year to families with financial struggles.

The organization also has a mobile food delivery program called Food Movers for seniors and other homebound individuals who cannot physically visit FeedNC locations.

Beyond its goal of addressing food insecurity, FeedNC creates connections to education and training to provide upward mobility.

# Spicy Queso and Eggs

Recipe provided by Second Story in Northern Virginia and Washington, D.C.



Serves: 2  
Serving size: 3/4 cups

## Ingredients

- 8 regular Chick-fil-A Nuggets, diced<sup>1</sup>
- 4 large eggs, beaten
- 1/2 - 1/4 tsp red pepper flakes
- 1/4 cup queso fresco, crumbled
- 2 tbsp Chick-fil-A Sauce<sup>2</sup>

## Substitutions

1. 4 oz baked or fried boneless, skinless chicken breast
2. 2 tbsp spicy mayo

## Instructions

1. Heat a medium non-stick skillet over medium low.
2. Add chicken and red pepper flakes (to taste) and cook until chicken begins to sizzle and release some oil, approximately 5 minutes.
3. Pour in eggs and stir briefly.
4. Just before the eggs are fully cooked (no liquid remains), fold in cheese and allow to heat through.
5. Remove from heat, drizzle with sauce and serve immediately.

## Serving Suggestions

- Serve alongside hash browns
- Serve inside a tortilla
- Top with avocado

# Waffle Potato Fry Frittata

Recipe provided by Second Helpings Atlanta in Atlanta, Ga.



Serves: 4  
Serving size: 1/4 pan

## Ingredients

- 2 tbsp butter
- 2 tbsp canola or vegetable oil
- 1/2 cup diced yellow onion
- 1/2 tsp kosher salt
- 1/4 tsp ground black pepper
- 1 medium Chick-fil-A Waffle Potato Fries roughly chopped<sup>1</sup>
- 6 large eggs, beaten

## Substitutions

1. 4 oz cooked french fries, roughly chopped

## Instructions

1. Melt butter and oil in a 10" non-stick skillet over medium heat.
2. Add onions, sprinkle with salt and pepper, and sauté 5 minutes or until soft.
3. Add chopped fries and sauté 3 minutes. Break up any larger pieces with a rubber spatula.
4. Distribute fries and onions evenly in the pan and reduce the heat to medium-low.
5. Slowly pour in the eggs. Shake the pan gently to distribute, tilt the pan slightly, and use the spatula to lift the edges to allow raw egg to roll towards the edges to cook.
6. When frittata is nearly fully cooked, cover with a lid, and let steam for 1 minute to finish cooking the eggs.
7. Gently slide onto a large plate and serve immediately.

## Serving Suggestion

- Serve with your sauce of choice
- Garnish with sliced green onion

# Chicken and Egg Breakfast Casserole

Recipe provided by Project Understanding in Ventura, Calif.



Serves: 8  
Serving size: 1/8 cup

## Ingredients

- 1 cup ketchup
- 1/2 can cola
- 1/4 cup light brown sugar
- 3 large eggs
- 4 Chick-fil-A Buttered Biscuits <sup>1</sup>
- 1 large order Chick-fil-A Hash Browns <sup>2</sup>
- 30 Chick-fil-A Nuggets <sup>3</sup>
- 3/4 cup shredded sharp cheddar cheese

## Substitutions

1. 4 southern-style or buttermilk biscuits
2. 4 oz pre-cooked hash brown patties, chopped OR 4 oz pre-cooked tater tots
3. 1 lb fully-cooked breaded chicken nuggets

## Instructions

1. Preheat oven to 350°F. Spray a 2 quart baking dish with non-stick spray.
2. In a small bowl, whisk together ketchup, cola and brown sugar, until the sugar is dissolved. Set aside.
3. In a large bowl, beat eggs. Crumble the biscuits into the eggs and mix well.
4. Pour egg and biscuit mixture into the prepared pan, and use a spatula to press into bottom. Evenly distribute remaining ingredients in the following order:
  - hash browns
  - half of sauce
  - nuggets
  - remaining sauce
  - shredded cheese
5. Bake uncovered for 30 minutes.
6. Serve immediately.



## About Project Understanding

Ventura, Calif.

Project Understanding was established in 1977 when members of California's Ventura County community came together to help their neighbors in need. Its mission is to transform lives and empower independence by assisting with meals, housing and tutoring for young school children.

Often, the first step in transforming the lives of those with unstable home environments is to offer them a healthy meal. Project Understanding serves about 5,000 people each month through its Food Pantry. There, individuals and families can receive weekly groceries, so they don't have to decide between paying the rent or putting food on the table.

Chick-fil-A has partnered with Project Understanding since 2017, donating prepared food that is ideal for individuals who don't have the ability—or equipment—to cook for themselves. Chick-fil-A donations have been enjoyed by residents living in hotels, RVs and on the streets. For those who do have kitchens, Chick-fil-A donations come with recipe suggestions, much like those in the "Extra Helpings" cookbook.

Project Understanding aims to reduce the area's unhoused population, which has grown in recent years due to rising rental fees and the scarcity of affordable housing in the region<sup>1</sup>. The organization has a number of programs that help people get back on their feet, whether they've aged out of foster care, have lost a job or means of income, or just need a mentor to guide them along.

<sup>1</sup> County of Ventura – Public Information Office

# Revoltillo de Huevos (Breakfast Scramble)

Recipe provided by Brian Kolodziej on the Chick-fil-A Culinary Team



Serves: 4

Serving size: 1/2 cup eggs and 4 mini rolls

## Ingredients

- 2 tbsp butter, divided
- 4 large eggs, beaten
- 1/4 cup diced yellow onion
- 1/4 cup diced green bell pepper
- 1 small order Chick-fil-A Hash Browns, chopped<sup>1</sup>
- 1 Chick-fil-A Sausage patty, diced<sup>2</sup>
- 1/4 cup diced tomatoes
- 1/2 cup shredded Colby-Jack cheese
- 16 mini yeast rolls, warmed<sup>3</sup>

## Substitutions

1. 2 oz pre-cooked hash brown patties, chopped OR 2 oz pre-cooked tater tots, chopped
2. 1 pre-cooked sausage patty, diced OR 2 slice cooked bacon, diced
3. 8 regular yeast rolls OR 4 flour tortillas

## Instructions

1. Heat 1 tbsp butter over medium heat in a non-stick pan. Scramble eggs and set aside.
2. Wipe pan clean and add remaining butter. Sauté onion and peppers for 5 minutes or until softened.
3. Add hash browns and sausage; sauté 5 minutes.
4. Add tomatoes and scrambled eggs, stir, and cook 3 minutes.
5. Remove from heat and stir in shredded cheese.
6. Season with salt and pepper to taste and serve with warm rolls or tortillas.



## Chef Brian Kolodziej

Senior Culinary Lead, Menu & Packaging Chick-fil-A, Inc.

Chef Brian grew up with the best home cook he knows – his mom, a home economics teacher in rural New Hampshire who taught students how to eat healthy using handy ingredients from their backyard gardens. This early exposure to meal-making led him to summer jobs working in restaurants, which influenced his choice of higher education at the renowned Culinary Arts College of Johnson & Wales University in Providence, R.I.

Brian landed a coveted chef's hat in Dallas fine dining, but eventually found his way to the corporate side, where the hours were shorter and the reach was wider. Over several decades, he created iconic menu items for a variety of major brands before joining Chick-fil-A in 2012. Brian has spent the last five years of his tenure at Chick-fil-A leading the culinary charge in the newly formed international division, ensuring that Chick-fil-A restaurants everywhere serve up the company's signature menu consistently. Today, as the company expands its global footprint, he oversees the curation of multiple ingredient suppliers, so the kitchens of more than 2,600 Chick-fil-A restaurants are continuously stocked and ready to serve customers.

Brian was inspired to create Revoltillo de Huevos ("Breakfast Scramble") by his frequent travels to Puerto Rico to support Chick-fil-A's expansion on the island. The locals, who refer to themselves as Boricuas, place a heavy emphasis on breakfast with a good cup of espresso. This dish can be made with whatever one has on hand, so there's no "wrong" way to prepare it.

He's proud to be associated with the Chick-fil-A Shared Table program because it enables the company to be good stewards and to demonstrate care for others.



# Chicken Noodle Soup

Recipe provided by Second Story in Northern Virginia and Washington, D.C.



Serves: 7  
Serving size: 1 cup

## Ingredients

- 1 cup peeled and diced gold potato
- 2 cups reduced-sodium chicken broth
- 2 bowls Chick-fil-A Chicken Noodle Soup<sup>1</sup>
- 1 cup diced zucchini
- 1 cup canned or frozen corn
- 12 Chick-fil-A Grilled Nuggets, diced<sup>2</sup>
- 2 tbsp chopped, cilantro

## Substitutions

1. 3 cups hearty chicken noodle soup
2. 5 oz grilled white meat chicken, diced

## Instructions

1. In a medium pot, bring chicken broth to a boil.
2. Add potatoes, reduce heat, and simmer for 5 minutes.
3. Stir in soup, zucchini, corn, and chicken. Cover and simmer for 15 minutes.
4. Stir in fresh cilantro and serve.

## Serving Suggestions

- Serve with saltine crackers
- Garnish with extra cilantro

# Chicken Enchiladas

Recipe provided by Second Story in Northern Virginia and Washington, D.C.



Serves: 6  
Serving size: 2 enchiladas

## Ingredients

- 30 Chick-fil-A Nuggets, diced<sup>1</sup>
- 2 cups red enchilada sauce, divided
- 12 6" flour tortillas
- 2 cups shredded Colby-Jack cheese, divided

## Substitutions

1. 1 lb fully cooked breaded chicken breast, diced

## Instructions

1. Preheat oven to 350°F. Spray a 10" x 12" baking dish with non-stick spray.
2. In a medium bowl, combine diced chicken and 1 cup of enchilada sauce.
3. On a tortilla, spread a spoonful of chicken and sprinkle with 2 tbsp of cheese. Roll tortilla up and place seam-side down in the dish. Repeat with remaining 11 tortillas.
4. Top with remaining 1 cup sauce and ½ cup shredded cheese.
5. Bake 30 minutes uncovered. Serve hot.

## Serving Suggestions

- Top with avocado, cilantro, sliced radishes or queso fresco
- Serve with a squeeze of lime

# Chick-fil-A Breaded Chicken Fajitas

Recipe provided by Yonge Street Mission in Toronto, Ontario, Canada



Serves: 6  
Serving size: 2 fajitas

## Ingredients

- 1 red, orange or yellow bell pepper, sliced
- 1 green bell pepper, sliced
- 1 medium yellow onion, sliced
- 2 tbsp canola oil, divided
- 4 tsp fajita seasoning
- 4 Chick-fil-A Chicken Sandwich filets, sliced<sup>1</sup>
- 12 small flour tortillas, warmed

## Substitutions

1. 4 fried chicken breast filets, sliced

## Instructions

1. In a medium bowl, toss peppers and onions with 1 tbsp of oil and fajita sea-soning.
2. Heat 1 tbsp of oil in a large non-stick skillet over medium heat.
3. Add in pepper mixture and sauté 5 minutes.
4. Add in sliced chicken, toss thoroughly, and cook 5 minutes more to heat through.
5. Portion into tortillas and serve immediately.

## Serving Suggestions

- Top with salsa and sour cream

# Nugget Fried Rice

Recipe provided by Good News Partners in Chicago, Ill



Serves: 4

Serving size: 1 1/2 cups

## Ingredients

- 4 cups brown rice, cooked and cooled
- 1 tsp butter
- 2 large eggs, lightly beaten
- 1 tsp sesame oil
- 1 tsp canola oil
- 2 green onions, diced (green and white parts)
- 2 tbsp reduced-sodium soy sauce
- 12 Chick-fil-A Nuggets, diced<sup>1</sup>
- 14 1/2 oz can of carrots, drained and roughly chopped
- 3/4 cup frozen green peas, thawed 1 red, orange or yellow bell pepper, sliced

## Substitutions

1. 5 oz breaded cooked chicken nuggets, diced

## Instructions

1. In a medium skillet over medium heat, melt the butter.
2. Add the eggs and scramble, stirring often. Set aside.
3. Wipe out the skillet and heat sesame and canola oil briefly.
4. Add green onion, rice, and soy sauce. Mix and cook 5 minutes.
5. Add chicken, carrots, peas, and scrambled eggs and continue to cook 5 minutes.
6. Serve immediately with additional soy sauce, if desired.

# Nashville Hot Chicken Open-Faced Sandwich

Recipe provided by Boca Helping Hands in Boca Raton, Fla.



Serves: 3  
Serving size: 1 sandwich

## Ingredients

- 3 Chick-fil-A Chicken Sandwich filets<sup>1</sup>
- 1/4 cup Louisiana-style hot sauce (Crystal, Frank's, etc.)
- 3 tbsp full-fat buttermilk
- 3 slices Texas toast bread
- 1/3 cup dill pickle slices, drained

## Substitutions

1. 3 fried chicken breast filets

## Instructions

1. Preheat oven to 350°F.
2. In a small bowl, whisk together hot sauce and buttermilk. Set aside.
3. Place chicken on a baking sheet, and heat in oven for 20 minutes.
4. Remove from oven. Brush both sides of filets with hot sauce mixture.
5. Serve on a slice of bread with pickles.



## Boca Helping Hands

Boca Raton, Fla.

Boca Helping Hands (BHH) grew from a modest soup kitchen to one of the largest nonprofit service providers in South Florida, offering food, job training, access to healthcare and financial assistance to help individuals and families improve their quality of life. The majority of their clients are underemployed individuals who have a hard time making ends meet.

Annually, BHH distributes over 3.5 million pounds of food, which feeds almost 35,000 clients through four food programs:

- The Hot Meal Program provides about 1,800 hot meals weekly through two different drive-through locations.
- The Pantry Bag Program is for families living at or below the poverty level determined by the U.S. Department of Agriculture. Clients can visit one of five area locations to receive food staples such as rice, pasta and beans. In October, these same clients can register to pick up a turkey and all the fixings they need to prepare a holiday meal.
- The Homebound Meal delivery program distributes up to two meals a day to clients who can't visit the food pantries due to age or physical impediments.
- The BHH Backpack Program distributes weekend "backpack" boxes of non-perishable meals and snacks at 13 elementary schools in South Palm Beach County.

In 2022, BHH served 90,000 hot meals, distributed 90,000 pantry bags and delivered roughly 1,600 backpack boxes per week during the school year to children in the greater Palm Beach area.

# Chicken Pot Pie

Recipe provided by Knox Area Rescue Ministries in Knoxville, Tenn.



Serves: 6  
Serving size: 1/2 cup mixture and 1/2 biscuit

## Ingredients

- 4 grilled Chick-fil-A Chicken Sandwich filets, diced<sup>1</sup>
- 2 ½ cups reduced-sodium chicken broth
- 15 oz can of mixed vegetables, drained
- 1/4 tsp ground sage
- 1/4 tsp garlic powder
- 2 tbsp corn starch
- 4 tbsp cold water
- 3 Chick-fil-A Buttered Biscuits, warmed<sup>2</sup>
- Ground black pepper

## Substitutions

1. 1 lb grilled chicken breast, diced
2. 3 southern-style or buttermilk biscuits, warmed

## Instructions

1. Combine diced chicken and broth in a medium sauce pan and bring to a boil. Reduce heat to low and keep at a simmer.
2. Stir in canned vegetables, ground sage, and garlic powder. Let cook for 20 minutes.
3. In a small bowl, mix corn starch and water. Pour into hot stew, stir, and let cook 3 minutes longer or until thickened.
4. Portion stew into bowls. Season with ground black pepper and top with a half biscuit.



## Knox Area Rescue Ministries (KARM)

Knoxville, Tenn.

The seeds for the Chick-fil-A Shared Table program were sowed more than 25 years ago with Knox Area Rescue Ministries (KARM). It all started when local Chick-fil-A Owner-Operator Marshall Wilkins called KARM to inquire about donating surplus food from his restaurant. The nonprofit gladly accepted and continues as a Chick-fil-A Shared Table partner today, creating more than 300,000 meals since 2008 from donated items from eight Chick-fil-A locations in the Knoxville area.

Several years ago, KARM also received a case of coffee — one of the most expensive food items to procure — from a local Operator who explained that Chick-fil-A was switching brands. This gesture was quickly multiplied when the Chick-fil-A Support Center in Atlanta donated seven pallets of the discontinued coffee, which lasted for many, many months.

Since 1960, KARM has helped men and women struggling with homelessness, poverty and addiction to pick up the broken pieces and transform their lives. The organization's mission is to help those in need by providing a host of recovery services.

The program starts with food and shelter and continues by nurturing healthy and supportive relationships with their guests — and their community partners.

KARM provides approximately 1,000 meals each day and gives shelter to nearly 400 men, women and children every night.

Since its inception, KARM has expanded to include a number of community support programs, including Abundant Life Catering, which provides culinary training to participants looking to improve their lives through stable careers in the food industry.

# Southwest Grilled Mac & Cheese

Recipe provided by Knox Area Rescue Ministries in Knoxville, Tenn.



Serves: 6  
Serving size: 1 1/2 cups

## Ingredients

- 1 tsp canola oil
- 1/2 cup diced onion
- 1/2 cup diced red pepper
- 3 bowls Chick-fil-A Mac & Cheese, warmed<sup>1</sup>
- 30 grilled Chick-fil-A Nuggets, diced<sup>2</sup>
- 1/4 tsp onion powder
- 1/4 tsp garlic powder
- 1/2 tsp ground cumin
- 10 oz can diced tomatoes with green chiles
- 3/4 cup reduced-sodium chicken broth
- 1 1/2 cups shredded sharp cheddar, divided

## Substitutions

1. 4 1/2 cups mac and cheese
2. 12 oz grilled chicken, diced

## Instructions

1. Preheat oven to 350°F, and spray a 2 quart baking dish with non - stick spray.
2. Heat oil in a sauté pan over medium heat. Add diced onions and peppers and cook until softened, 5-7 minutes.
3. In a large bowl, combine mac & cheese, diced nuggets, onion powder, garlic powder, ground cumin, can of tomatoes (do not drain), chicken broth, and 1 cup of the shredded cheese.
4. Once onions and peppers are cooked, add to bowl and mix thoroughly.
5. Pour mixture into baking dish. Top with remaining cheese, and cover lightly with aluminum foil. Bake 30 minutes.
6. After 30 minutes, remove foil and continue baking for 15 minutes before serving

# Chicken Alfredo Pasta

Recipe provided by BeyondHome in Arvada, Colo.



Serves: 8  
Serving size: 1 1/2 cups

## Ingredients

- 1 lb pasta
- 2 cups Alfredo sauce
- 1/4 tsp ground black pepper
- 4 Chick-fil-A Chicken Sandwich filets, sliced<sup>1</sup>
- 1/2 cup grated or shaved Parmesan cheese

## Substitutions

1. 1 lb breaded fried chicken breast, sliced

## Instructions

1. In a large pot of boiling water, cook pasta according to package directions. Preheat oven to 350°F, and spray a 2 quart baking dish with non - stick spray.
2. Drain, return to pot, and immediately stir in Alfredo sauce and black pepper. Reduce heat to low.
3. Stir in chicken and cook on low until heated through, stirring occasionally.
4. Serve hot.

## Serving Suggestions

- Serve with broccoli and garlic knots
- Garnish with Parmesan cheese



# Sweet & Sour Chick-fil-A Nuggets

Recipe provided by St. Vinnys Bistro in San Antonio, Texas



Serves: 4  
Serving size: 1 1/4 cups

## Ingredients

- 20 oz can of pineapple chunks in juice
- 1/4 cup apple cider vinegar
- 2 tbsp low-sodium soy sauce
- 1/4 cup sugar
- 1/4 tsp ground ginger
- 6 tbsp water, divided
- 1 tbsp corn starch
- 1 cup diced green bell pepper
- 1/2 cup diced onion
- 30 Chick-fil-A Nuggets, warmed<sup>1</sup>

## Substitutions

1. 12 oz fully-cooked breaded chicken nuggets

## Instructions

1. Drain pineapple juice into a medium sauce pan set over medium-low heat. Reserve pineapple.
2. Stir in apple cider vinegar, soy sauce, sugar, ground ginger, and 1/4 cup of water. Continue stirring until sugar has dissolved completely.
3. In a separate small bowl, mix together 2 tbsp of water and corn starch.
4. Once sauce has begun to simmer, stir in corn starch mixture. Add diced pepper, onion, pineapple, and nuggets. Continue cooking, stirring occasionally, for 10 minutes.
5. Portion into bowls and serve hot.

## Serving Suggestions

- Serve with steamed rice
- Garnish with sliced green onion and sesame seeds



## St Vinnys Bistro

San Antonio, Texas

St. Vincent de Paul has been feeding San Antonio's homeless population since 1978. In 2010, the group established St Vinnys Bistro to serve three hot meals every day of the year to whoever shows up at mealtime.

St Vinnys Bistro dishes up an average of 1,100 meals per day, combining surplus food from area restaurants with its own ingredients. The bistro also packs sack lunches for the working homeless around town.

In the summer, San Antonio is extremely hot and, during the winter, the cold can be dangerous for the unsheltered. St Vinnys Bistro offers a respite from these harsh conditions, something CEO Martin O'Connor describes as "the first step to hope."

Once they are fed, homeless guests can take additional steps toward their transformation through access to drug and alcohol treatment, healthcare, clothing, showers, housing, and job training and placement.

Currently, 12 out of 15 St Vinnys Bistro employees previously experienced homelessness. They've been trained on hygiene, sanitation, food handling and team building. Executive Chef Lorris Gibson is one such success story, first starting as a volunteer and advancing to his current role mentoring others as "the heart of the kitchen."

Local Chick-fil-A Owner-Operators partner with St Vinnys Bistro to donate excess food from their Restaurants three times per week. It's also not unusual to find local Owner-Operators and Team Members volunteering there, extending hands-on hospitality to their neighbors in need.

# Honey Chipotle BBQ Chicken Strips

Recipe provided by First Baptist Church of Apopka in Apopka, Fla.



Serves: 2  
Serving size: 4 strips

## Ingredients

- 8 Chick-fil-A Chick-n-Strips<sup>1</sup>
- 1 cup Chick-fil-A Barbecue Sauce<sup>2</sup>
- 1 tbsp chipotle sauce OR puréed chipotle in adobo

## Substitutions

1. 8 fully-cooked breaded chicken tenders
2. 1 cup barbecue sauce

## Instructions

1. Preheat oven to 350°F.
2. Place chicken on a baking sheet and warm in oven for 15 minutes while making the sauce.
3. In a large bowl, whisk together barbecue sauce, chipotle sauce, and honey.
4. Remove chicken from oven, add to bowl, and toss in sauce. Serve immediately.

## Serving Suggestions

1. Serve with sliced celery, carrots and potato chips

# Skillet Kale Crunch Frittata

Recipe provided by Christy Cook on the Chick-fil-A Culinary Team



Serves: 8  
Serving size: 1/8 pans

## Ingredients

- 2 tbsp + 1 tsp canola or vegetable oil, divided
- 1 cup diced yellow onion
- 1 tsp minced garlic
- 4 oz baby bella mushrooms, diced
- 8 large eggs
- 1/3 cup heavy cream
- 1/2 tsp kosher salt
- 1/4 tsp ground black pepper
- 8 Chick-fil-A Grilled Nuggets, diced<sup>1</sup>
- 1 Chick-fil-A Kale Crunch Side salad, without almonds<sup>2</sup>
- 1 1/2 cups brown rice, cooked and cooled
- 1 cup shredded Swiss cheese

## Substitutions

1. 4 oz grilled white meat chicken, diced
2. 1 cup spinach, chopped

## Instructions

1. Move oven rack to lower 1/3 and preheat oven to 450°F.
2. In a small skillet, heat 1 tsp of oil over medium heat.
3. Sauté onions for 3 minutes. Add mushrooms and sauté 3 minutes. Add garlic and sauté 1 minute. Remove from heat.
4. In a large bowl, whisk together eggs, cream, salt, and pepper.
5. Fold in sautéed vegetables, diced chicken, and kale salad.
6. Using a brush or paper towel, generously apply 2 tbsp of oil to the bottom and inside edges of a 10" cast iron pan.
7. Press cooked rice into the pan and sprinkle with 1/2 cup of Swiss cheese.
8. FOR A CRISPER CRUST: bake for 10 minutes before adding filling.
9. Carefully remove from oven and pour in the egg mixture, using a spatula or fork to gently distribute chicken and vegetables evenly.
10. Top with remaining cheese and bake 15-20 minutes.
11. Serve immediately.



## Christy Cook, RD

Senior Culinary Lead, Menu & Packaging Chick-fil-A, Inc.

For almost 20 years, Chef Christy has held her dream job as a member of the Chick-fil-A culinary team, dreaming up new beverages, treats, side dishes and seasonal menu items to enhance the company's distinct brand. Aside from the inherent creativity of her work, she says she is inspired and motivated to create little moments of enjoyment for Chick-fil-A customers.

Christy earned her degree in nutrition from Georgia State University and is a registered dietician. During college, she interned in the test kitchen at the Georgia Department of Agriculture, which set her on a path toward the culinary arts.

Christy chose to feature the Kale Crunch Frittata in this cookbook because it's a healthy and filling dish that calls for budget-friendly ingredients and a cast iron skillet, which many people have on hand in their kitchens. Her other cookbook recipe, the Ice Cream Celebration Cake, is a festive concoction that achieves "showstopping status" without a ton of effort.

She says the Chick-fil-A Shared Table program embodies her enthusiasm for being resourceful and repurposing leftover food. It reflects good stewardship of the surplus that we have, which benefits our neighbors and future generations. And Christy has seen the fruits of these labors firsthand at Chick-fil-A when nonprofit partners show up with excitement and gratitude to pick up food donations from Chick-fil-A Restaurants.

# Chick-fil-A Chicken Salad

Recipe provided by the Chick-fil-A Culinary Team



Serves: 6  
Serving size: 1/2 cup

## Ingredients

- 4 Chick-fil-A Chicken Sandwich filets, diced large<sup>1</sup>
- 1 1/2 stalks celery, diced large
- 1/3 cup sweet pickle relish
- 1/2 cup mayonnaise
- 2 hard-boiled eggs, cooled and peeled

## Substitutions

1. 1 lb fried, roasted or grilled white meat chicken

## Instructions

1. Into a food processor, add chicken, celery, mayonnaise, and relish. Pulse 6-7 times.
2. With the food processor on, add eggs one at a time and let process up to 10 seconds or until desired consistency is reached.

# Chicken Nachos

Recipe provided by Boca Helping Hands Boca Raton, Fla.



Serves: 4  
Serving size: 10 chips

## Ingredients

- 1 large Chick-fil-A Mac & Cheese, warmed<sup>1</sup>
- 4 oz tortilla chips
- 12 Chick-fil-A Grilled Nuggets, diced and warmed<sup>2</sup>
- 3 tbsp Chick-fil-A Sauce<sup>3</sup>
- 1/4 cup shredded Colby-Jack cheese
- Diced jalapeños and hot sauce (optional)

## Substitutions

1. 1 1/2 cups mac and cheese, warmed
2. 5 oz grilled chicken, diced and warmed
3. 3 tbsp honey mustard or spicy mayo

## Instructions

1. Preheat oven to 350°F.
2. Distribute tortilla chips evenly on an oven-safe platter or sheet pan.
3. Sprinkle ingredients evenly, in this order:
  - shredded cheese
  - chicken
  - mac and cheese
4. Drizzle sauce over entire tray
5. Bake for 7 minutes.
6. Garnish with jalapeños and hot sauce, if desired.

## Serving Suggestions

- For a dash of spice, garnish with jalapeños and hot sauce

# Egg and Chicken Salad

Recipe provided by BeyondHome in Arvada, Colo.



Serves: 3  
Serving size: 1/2 cup

## Ingredients

- 1 Chick-fil-A Chicken Sandwich filet, diced small<sup>1</sup>
- 3 large hard-boiled eggs, peeled and chopped
- 2 tbsp dill relish, or minced dill pickle
- 1/4 cup fresh corn kernels
- 1/4 cup mayonnaise

## Substitutions

1. 4 oz boneless, skinless chicken breast, fried

## Instructions

1. Mix chicken, eggs, relish, and corn in a medium bowl.
2. Stir in mayonnaise until thoroughly combined.
3. Season to taste with salt and pepper.

## Serving Suggestions

1. Serve with crackers or celery sticks.
2. Serve on toast or a bed of greens.

# Potato Casserole

Recipe provided by First Baptist Church of Apopka in Apopka, Fla.



Serves: 8  
Serving size: 1 cup

## Ingredients

- 2 lbs frozen shredded hash browns, thawed and drained
- 4 cups Chick-fil-A Chicken Noodle Soup<sup>1</sup>
- 2 tbsp corn starch
- 4 tbsp cold water
- 10.5 oz can condensed cream of mushroom soup
- 1 1/2 cup shredded sharp cheddar cheese, divided
- 1/8 tsp dried thyme
- 1 1/2 oz Chick-fil-A Waffle Potato Chips, crushed<sup>2</sup>
- 6 slices cooked bacon, crumbled

## Substitutions

1. 4 cups restaurant-style chicken noodle soup
2. 1 1/2 oz kettle chips, crushed

## Instructions

1. Preheat oven to 350°F. Spray a 10" x 12" baking dish with non-stick spray.
2. In a medium saucepan, bring chicken noodle soup to a simmer over medium-low heat. Simmer for 10 minutes, stirring to prevent scorching on the bottom of the pan.
3. In a separate small bowl, stir together corn starch and water. Mix into soup stir well.
4. Stir in cream of mushroom soup, 1 cup of cheddar cheese, and thyme. Remove from heat.
5. In a large bowl, combine drained hash browns with soup mixture.
6. Pour into prepared dish, and top with remaining cheese, bacon, and potato chips.
7. Bake uncovered for 45 minutes. Remove from oven and let rest 15 minutes before serving.

# Garden Salad with Chicken

Recipe provided by Beyond Home in Arvada, Colo.



Serves: 2  
Serving size: 4 cups

## Ingredients

- 10 oz chopped romaine lettuce
- 1 Roma tomato, sliced
- 6 tbsp ranch dressing
- 2 tbsp goat cheese, crumbled
- 2 Chick-fil-A Chicken Sandwich filet, warmed and diced<sup>1</sup>
- 2 tbsp pickled banana peppers, diced
- 1 hard-boiled egg, cooled, peeled, and diced

## Substitutions

1. 4 oz fully-cooked chicken breast, diced

## Instructions

1. Toss all ingredients together in a large bowl. Serve immediately.

## Serving Suggestions

1. Top with fresh cracked pepper



# Chick-fil-A Coleslaw

Recipe provided by Chick-fil-A, Inc.



Serves: 8

Serving size: 1 cup

## Ingredients

- 4 tsp white vinegar
- 1/4 cup granulated sugar
- 1/4 tsp dry mustard
- 1/4 tsp kosher salt
- 1 cup mayonnaise
- 20 oz finely shredded cabbage, chopped to 1/8" thick
- 1/4 cup finely chopped carrot shreds

## Instructions

1. Whisk vinegar, sugar, mustard, and salt together until sugar is fully dissolved. Whisk in mayonnaise.
2. Fold in cabbage and carrots and mix thoroughly.
3. Refrigerate at least 2 hours before serving.

## Serving Suggestions

1. Top with fresh cracked pepper

# Southwest Creamy Salsa Corn Salad

Recipe provided by Chick-fil-A, Inc.



Serves: 10  
Serving size: 1/2 cup

## Ingredients

- 1/4 cup Chick-fil-A Creamy Salsa dressing<sup>1</sup>
- 2 cups fresh corn<sup>2</sup>
- 1 cup diced cucumber
- 1 cup halved cherry tomatoes
- 1/2 cup finely diced yellow onion
- 1/8 tsp ground black pepper

## Substitutions

1. 1/4 cup ranch dressing PLUS 2 tbsp salsa PLUS 1/8 tsp ground cumin
2. 2 cups canned corn, drained OR 2 cups frozen corn, thawed

## Instructions

1. In a large bowl, mix dressing, corn, cucumber, tomatoes, onion, and black pepper. Serve immediately.

# Apple Cobbler

Recipe provided by First Baptist Church of Apopka in Apopka, Fla.



Serves: 8  
Serving size: 3/4 cup

## Ingredients

- 4 Chick-fil-A Buttered Biscuits<sup>1</sup>
- 1 cup whole milk
- 3 large green apples, peeled and diced (approximately 5 cups)
- 1/2 cup packed light brown sugar
- 2 tsp vanilla extract
- 1 tsp ground cinnamon
- 1/8 tsp ground allspice
- 1/8 tsp kosher salt
- 2 tsp corn starch
- 1/4 cup sweetened condensed milk

## Substitutions

1. 4 southern-style or buttermilk biscuits

## Instructions

1. Preheat oven to 350°F.
2. Spray a 2 quart baking dish with non-stick spray.
3. In a medium bowl, crumble biscuits and mix with milk. Let sit while assembling apple mix.
4. In a large bowl, toss apples, brown sugar, vanilla, cinnamon, allspice, salt, and cornstarch.
5. Pour apples into prepared pan.
6. Using a spoon, distribute biscuit topping over the apples.
7. Drizzle topping with sweetened condensed milk.
8. Bake uncovered for 50 minutes, or until the edges begin to bubble and topping starts to turn golden.
9. Let rest 10 minutes before serving.

## Serving Suggestions

1. Topped with whipped cream
2. Serve with vanilla ice cream

# Layered Ice Cream Celebration Cake

Recipe provided by Christy Cook on the Chick-fil-A Culinary Team



Serves: 8  
Serving size: 1/8 of cake

## Ingredients

- 3 cups chocolate sandwich cookies, crumbled (approximately 33 cookies)
- 8 tbsp butter, melted and cooled
- 2 cups vanilla ice cream, softened
- 1 cup miniature semi-sweet chocolate chips
- 1/2 cup dulce de leche or caramel sauce
- 2 cups chocolate ice cream, softened
- 3 Chick-fil-A Chocolate Chunk Cookies, roughly chopped<sup>1</sup>

## Substitutions

1. 3 large chocolate chip cookies, roughly chopped

## Instructions

1. Spray a 9" springform pan with non-stick cooking spray, and place a circle of parchment paper in the bottom. Place pan on a plastic or metal tray that will fit in your freezer.
2. In a medium bowl, combine melted butter and cookie crumbs.
3. Press 1 1/2 cups of cookie mixture into the bottom of the pan to form the crust.
4. In medium bowl, combine vanilla ice cream and chocolate chips. Spread evenly over the crust. Place in freezer for a minimum of 2 hours.
5. Drizzle dulce de leche over vanilla layer, and then sprinkle remaining crumbs. Freeze 30 minutes.
6. Spread chocolate ice cream layer and then distribute the chopped cookies on top. Return to freezer for a minimum of 4 hours before serving.

# Strawberry Peach Shortcake Ice Cream Sandwich

Recipe provided by FeedNC in Mooresville, N.C.



Serves: 4  
Serving size: 1 sandwich

## Ingredients

- 4 Chick-fil-A Buttered Biscuits, room temperature<sup>1</sup>
- 1 Chick-fil-A Peach Milkshake OR 1 Chick-fil-A Strawberry Milkshake<sup>2</sup>
- 1/3 cup sliced strawberries

## Substitutions

1. 4 southern-style or buttermilk biscuits, room temperature
2. 2 cups peach or strawberry ice cream

## Instructions

1. Freeze milkshake for 30-45 minutes; it should be scoopable and not too melted.
2. Split biscuits in half and place on a sheet pan that will fit in the freezer.
3. Scoop 1/2 cup of milkshake onto the "bottom" pieces of biscuit.
4. Top with sliced strawberry and the other half of the biscuit.
5. Wrap each sandwich tightly in plastic wrap and freeze for at least 1 hour before eating.

# About Chick-fil-A Shared Table

More than 25 years ago, Chick-fil-A Owner-Operator Marshall Wilkins made his first donation of extra food to a local soup kitchen in Knoxville, Tenn. This simple act of kindness ultimately led to the creation of the Chick-fil-A Shared Table program, which aims to fight food insecurity and reduce food waste by pairing Chick-fil-A restaurants with local nonprofits that can use their surplus food to feed those in need.

More and more Chick-fil-A restaurants joined the efforts throughout the 1990s and 2000s. By 2012, enough restaurants across the country had begun donating excess food to local charities that the Chick-fil-A Shared Table program became an official corporate social responsibility program of Chick-fil-A, Inc.

Today, nearly 2,000 restaurants participate in the program. Their participation supports Chick-fil-A, Inc.'s corporate social responsibility goal of diverting 25 million pounds of food waste from landfills between 2020-2025. Using a "cook less, more often" approach, we use efficient cooking methods that reduce or eliminate the amount of food that goes unserved. And, when there is surplus food, the Chick-fil-A Shared Table program gives restaurants the opportunity to donate it to help care for local communities.

- 23 million meals created from Chick-fil-A Shared Table donations
- ~2,000 participating Chick-fil-A restaurants
- 47 states plus Washington, D.C., and Canada have Chick-fil-A
- 13.9 million pounds of food waste diverted from landfills in 2022 through food donations and composting by restaurants
- \$1 million donated to nonprofits addressing hunger and food insecurity in October 2023

## How to Waste Less Food

The world's farms and food suppliers produce enough food to nourish every child, adult and senior on Earth. Yet, world hunger remains one of the most pressing issues of our time, and 34 million Americans live in households that experienced hunger in 2021<sup>1</sup>. Why?

Much of it comes down to food waste. From crops that spoil before they're picked to cartons of milk that pass their expiration dates, there are many reasons that one-third of all the food meant for people to eat goes to waste<sup>2</sup>.

In fact, each American averages 219 pounds of food waste per year<sup>3</sup>, which means each of us has the power to reduce the amount of food sent to landfills! Simply by learning a few waste-prevention basics and serving our family something tasty using ingredients on hand, we can make a real difference together — just like Chick-fil-A restaurants and nonprofits do through Chick-fil-A Shared Table.

Citations: 1. Department of Agriculture 2. U.S. Department of Agriculture 3. Recycle Track Systems

## Five Tips for Reducing Food Waste

### 1. Make a Plan

This goes for grocery shopping and cooking. Make note of what you have on hand to avoid doubling up, and stick to your shopping list so you don't bring home more than you need. Cook meals throughout the week with the shelf life of your ingredients in mind. For example, prepare leafy greens earlier in the week, while saving root vegetables for later.

### 2. Store for Success

Meat, poultry, fish and eggs should always be refrigerated at 40° F or below as soon as they come home from the store. Be sure to put the vegetables you plan to use sooner (see #1 above) at the top of your veggie drawer. And remember that, for anything you don't plan to cook in the next five days, or meals you want to prepare ahead, your freezer is your friend.

### 3. Get Creative with the Classics

Never feel like you're eating the same meal twice by transforming leftover ingredients into new creations. Look to your favorite foods for inspiration: pizzas, stir-fries, pastas, soups, sandwiches and tacos all provide a great jumping off point (and, of course, the recipes in this book!).

### 4. Get More from Your Food

Stale bread is perfect for thickening sauces, while the leaves and stalks you'd usually toss from your veggies can be combined with leftover bones to make a flavorful stock. Dried-out cheese tastes just as good melted over macaroni, and potato peels can make for some of the tastiest home-made chips.

### 5. Try Composting

For those ingredients you can't find a new use for, toss them into a compost bucket instead of the trash to help make healthier soil for your house-plants or yard. Just be sure not to include any meat, dairy or cooking oils in the mix.

## **We hope you enjoyed these recipes**

We hope this cookbook not only provided you with delicious recipes, but also inspired you to consider how each of us plays a role in reducing food waste. Whether it's repurposing extra Chick-fil-A food or items already in your refrigerator or pantry, thank you for doing your part.

Gifted culinary minds from our nonprofit community partners and our own kitchens put their creativity into these delicious recipes – and we thank you for reading their stories. We're grateful for their recipes, community impact and partnership in bringing the joy of cooking to life through "Extra Helpings."

Serving you and our communities is our pleasure.

# Cooking Best Practices & Food Safety

## Cooking Best Practices

### Food Prep

Chop: Cut into bite-sized pieces

Cube: Cut into cube shapes of the same size (for example, ½ inch)

Dice: Like cubing, but creates smaller pieces

Marinate: Soak in a flavorful sauce

Mince: Chop as finely as possible

Slice: Cut into thin, uniform pieces

### Cooking

Broil: Cook directly under intense heat, usually at the top of your oven

Caramelize: Cook at a high heat until it begins to brown and release sugar

Reduce: Simmer a sauce to evaporate water and thicken it

Roast: Cook in the oven until crispy or browned

Sauté: Cook in a shallow pan with butter or oil at a high temperature

Sear: Cook meat or fish in a pan briefly on high to brown the skin

Season: Add small amounts of salt and pepper until you love the flavor

Simmer: Start by boiling a liquid or sauce and immediately bring down the temperature to keep it gently bubbling

### Food Safety

Food safety practices are a top priority for Chick-fil-A Team Members, and they should be in your kitchen, too. According to the FDA, ready-to-eat food left out at room temperature for greater than four (4) hours should not be consumed. You can help make sure your food reaches the right temperature during cooking by using a food thermometer and this safe food temperatures guide:

Beef: 160° F

Eggs: 160° F

Fish: 145° F

Ground Meat: 160° F

Ham: 160° F

Leftover Cooked Meats: 165° F

Poultry: 165° F



# Cooking Best Practices & Food Safety

## Food Safety

### Clean

#### Hands

##### WHY:

Proper hand washing is necessary to minimize the potential risk of foodborne illness.

##### WHEN:

Before any food preparation or when there is a change in task, after using the bathroom, sneezing, coughing, touching your body and clothing, changing diapers, emptying trash, handling pets, and using cellphones.

##### HOW:

1. Wash your hands using water as hot as you can comfortably stand.
2. Apply enough antibacterial soap to build up a good lather.
3. For 10-15 seconds, scrub hands and arms vigorously, also cleaning fingernails and between fingers. To time yourself without using a clock, make it fun by singing two choruses of the "Happy Birthday" song.
4. Rinse hands and arms thoroughly using warm water.
5. Dry hands and arms using a single-use paper towel.

#### Equipment

Make sure to thoroughly wash, rinse and sanitize all cooking surfaces, equipment and utensils before use.

### Separate

- Use separate equipment and utensils when prepping any raw and ready-to-eat foods. Using the same equipment to prep both raw and ready-to-eat foods without washing, rinsing and sanitizing between use is a means of cross-contamination.
- Never place cooked food on a plate that previously held raw food unless the plate has been washed, rinsed and sanitized.

### Cook

- To safely prepare any raw meat, you will need a meat thermometer. Consider purchasing one as part of your cooking equipment if you do not already have one.
- Cook chicken to a minimum internal temperature of 165° F and eggs until yolk and white are firm. (Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.)

# Cooking Best Practices & Food Safety

## Chill

- Place any leftover foods in a clean and sanitized container and store in your refrigerator immediately after the meal is over (within 2 hours of cooking). Separate large batches of food into smaller portions to allow for faster cool-down.
- Keeping food unrefrigerated for 2 hours or more subjects it to time-temperature abuse. Food that is not maintained at the proper temperature is a good source for the growth of pathogens. Do not consume food that has been left outside of refrigeration 2 hours after cooking. Discard immediately.

## Thaw

- When thawing frozen food, the refrigerator is the safest place. Make sure to give yourself enough time for the item to thaw completely prior to cooking.

## Reheat

- Reheat all properly refrigerated food to 165° F and hold at 135° F before serving.
- If utilizing a microwave, reheat all parts to at least 165° F. Make sure food is rotated, stirred, covered and allowed to stand covered for at least 2 minutes after reheating to ensure it reaches proper temperature.

## Produce

- Fruits and vegetables should be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served or consumed.

## Consumer Advisory

- Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Definitions

**Cross-contamination:** The transfer of pathogens from one surface or food to another.

**Foodborne Illness:** A disease transferred to people by food.

**Pathogens:** The greatest threat to food safety. They include certain viruses, parasites, fungi and bacteria.

**Ready-to-eat:** A food product intended to be consumed without further preparation or cooking processes.

**Time/Temperature Abuse:** Food that has stayed too long at temperatures that are good for the growth of pathogens.

**Time/Temperature Controlled for Safety Foods:** Foods that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.

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Last updated: October 16, 2023

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**Choice of Law.** The website is controlled, operated, and administered by us and our service providers from offices within the United States of America. We make no representation that Materials on the website are appropriate or available for use at other locations outside of the United States, and access to them from territories where their contents are illegal is prohibited. You may not use the website or export the Materials in violation of U.S. export laws and regulations. You represent and warrant that (1) you are not located in a country that is subject to a U.S. Government embargo, or that has been designated by the U.S. Government as a “terrorist supporting” country; and (2) you are not listed on any U.S. Government list of prohibited or restricted parties. If you access the website from locations outside of the United States, you are responsible for compliance with all local laws. These Terms are governed by the laws of the State of Georgia, U.S.A., without regard to conflict of laws provisions or principles.

**Violations and Remedies.** You agree that Chick-fil-A may, in its sole discretion, and without prior notice, block, suspend, and/or terminate your access to any or all of the website if we determine that you have violated these Terms or other agreements or guidelines that may be associated therewith. You also agree that any violation, or threatened violation, by you of these Terms constitutes an unlawful and unfair business practice, and will cause irreparable and unquantifiable harm to Chick-fil-A. You also agree that monetary damages would be inadequate for such harm and consent to our obtaining any injunctive or equitable relief that we deem necessary or appropriate. These remedies are in addition to any other remedies we may have at law or in equity.

If Chick-fil-A takes legal action against you as a result of your violation of these Terms, we will be entitled to recover from you, and you agree to pay, all reasonable attorneys’ fees and costs of such action, in addition to any other relief granted to Chick-fil-A.

**Entire Agreement, Claims Limitations, and Severability.** These Terms, together with our Privacy Policy and any other applicable terms included within the website and/or the Materials constitute the entire agreement between us and you with respect to your use of the website and the Materials and supersede all previous written or oral agreements between us and you with respect to such subject matter. Any cause of action you may have arising out of or relating in any way to the website must be commenced within one (1) year after the claim or cause of action arises. If, for any reason, a court of competent jurisdiction finally determines any provision of these Terms, our Privacy Policy, or any portion thereof, to be unenforceable, such provision shall be enforced to the maximum extent permissible so as to give the intended effect thereof, and the remainder of these Terms and Privacy Policy shall continue in full force and effect.

**Contact Information.** If you have any questions about the website or these Terms, please contact us at:

Chick-fil-A, Inc.  
5200 Buffington Road  
Atlanta, Georgia 30349  
1-866-CFA-2040 or 1-866-232-2040  
<http://www.chick-fil-a.com/Connect/Contact-Us-CARES>