

HULI HULI CHICKEN CILANTRO LIME RICE BOWL

Enjoy classic Hawaiian flavors with a Huli Huli Chicken Cilantro Lime Rice Bowl! This recipe combines succulent grilled chicken in a sweet and savory marinade with fluffy cilantro lime rice for a satisfying and delicious meal.











Ingredients:

- 2 Chicken Breasts
- Cilantro Lime Rice
- Sesame Oil
- Fresh Ginger
- Fresh Garlic
- 3 oz. Low Sodium Soy Sauce
- Rice Vinegar
- Brown Sugar
- Ketchup/Sriracha
- Smoked Paprika
- Cornstarch
- 3 Slices of Fresh Pineapple

Instructions:

1. In a large mixing bowl, mix all ingredients except the pineapple and cornstarch. Reserve half of the liquid.
2. Place the chicken breast into a Ziploc bag, add the mixture and marinate for at least an hour.
3. Grill the chicken on low, slowly basting it with the remaining liquid.
4. Grill the pineapple and heat the rice according to the directions.
5. Serve by placing a layer of rice, then the chicken, and top with grilled pineapple.

	Product	Description	Code #	Pack Size
	Fully Cooked 6 oz. Chicken Breast	Tender, juicy chicken breast seasoned and grilled to perfection.	0815033	4 packs of (10) 6 oz. Chicken Breasts
	Cilantro Lime Rice	Fully cooked seasoned rice with cilantro and lime juice.   	0445145	4/4 lb. Pouches

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian