

# KOREAN BBQ CHICKEN STUFFED SWEET POTATOES

For your culinary team, this dish is a dream come true. Pre-grilled Chicken Breast and pre-baked sweet potatoes require minimal preparation, streamlining your back-of-house operations. Simply assemble the dish, add a sprinkle of fresh green onion, and voila! A stunning and satisfying entrée is ready to impress your guests.





## Ingredients:

- 1 Fully Cooked Grilled Chicken Breast
- 3 oz. BBQ Sauce
- 3 oz. Gochujang
- 1 Jumbo Sweet Potato
- 4oz. Creamy Lime Jalapeno Slaw
- 1 Diced Green Onion

## Instructions:

1. Wrap the Sweet Potato in foil and bake at 350 for 60 minutes or until it is soft to the touch. Unwrap and let cool for approximately 10 minutes.
2. Dice the Chicken, combine with BBQ sauce and Gochujang, and sauté until it has reached a temperature of 165 degrees.
3. Partially slice the sweet potato open and push the sides to open up
4. Add Diced Chicken, Jalapeno Lime Slaw, and Diced Green Onion
5. Serve

	Product	Description	Code #	Pack Size
	Fully Cooked Grilled Chicken Breast	These fully cooked, tender chicken breasts come grilled to perfection, with smoky notes ready to elevate your menu. We've infused them with a subtle chicken base marinade for savory depth to pair well with any sauce or seasoning.	0815033	4 packs of 10 x 6 oz.*
	Creamy Lime Jalapeno Slaw	Fresh and bright, our Creamy Lime Jalapeno Slaw has a unique balance of creamy citrus and a spicy pepper bite that is great any time of the year!  	0250333	2/5 lb.

\*Chicken breasts are approximately 6 oz before cooking.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian