KOREAN BBQ RICE BOWL

More than just delicious, this Korean BBQ Rice Bowl is also incredibly practical for busy kitchens. Its simple preparation requires minimal back-of-house labor, making it an ideal choice for restaurants looking to streamline their operations while still offering a high-quality, flavorful dish.

Ingredients:

- 5oz. Chili Lime Rice
- 1 Choice Fully Cooked 6 oz Chicken Breast
- 3 oz. BBQ Sauce
- 3 oz. Gochujang
- 3 oz. Kimchi
- 1 oz. Sliced Green Onions
- 1 Over Easy Egg
- ½ oz. Black & White Sesame Seeds

Instructions:

1. Heat Rice and Chicken until temperature reaches 165 degrees.
2. Apply BBQ sauce and Gochujang to Chicken.
3. Plate rice and sauced chicken on desired plate.
4. Top with Kimchi and green onions.
5. In a medium saucepan make an over easy egg. Once done slide on top of rice chicken mixture.
6. Garnish with Black & White sesame seeds.
7. Serve

Product		Description	Code #	Pack Size
	Fully Cooked 6 oz 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. breasts
	Chili Lime Rice	No prep, all flavor! This ready-to-serve fiesta in a bowl bursts with tangy lime, smoky paprika, and a hint of chili heat.	0445119	4/4 lb.

*Chicken breasts are approximately 6 oz before cooking.

LEGEND: Dairy Free · Gluten Free · K Kosher · V Vegan · Vegetarian

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