

KOREAN BEEF BULGOGI BOWL

Bring popular international taste to your menu with our Korean Beef Bulgogi Bowl. Build your bowl with our tender Beef Pot Roast with Seasoned Gravy and convenient Cilantro Lime Rice. Top it with fresh shredded carrot, crisp thin-sliced cucumber, and vibrant bias-cut green onion. A sprinkle of sesame seeds adds the perfect finish.


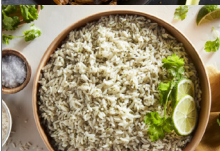







Ingredients:

- 5 lbs. Beef Pot Roast with Seasoned Gravy
- 2 oz. Gochujang Sauce
- 4 lbs. Cilantro Lime Rice 0445145
- 1 large carrot, shredded
- 1 cucumber, sliced thin
- 1 bunch green onion, bias cut
- TT Sesame Seed (optional)

Instructions:

1. Heat pot roast and rice in a sous vide bath to 165°F
2. Mix gochujang sauce into pot roast
3. Plate rice into a bowl and top with beef and vegetables
4. Garnish with green onion and sesame seeds

Product	Description	Code #	Pack Size
	Pot Roast seasoned to perfection and cooked until it is fall-apart tender.	0775084	6/16 oz. Trays
		0105084	5/2 lb. Pouches
	Elevate your menu with vibrant flavors! Our Cilantro Lime Rice features fluffy long-grain rice, the sun-kissed flavor of lime juice and the aromatic freshness of chopped cilantro.     	0445145	4/4 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian