

KOREAN BBQ CHICKEN STUFFED SWEET POTATOES

Gordon
CHOICE

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 Gordon® Choice Fully Cooked 6 oz Chicken Breast #136480
- 3 oz. BBQ Sauce
- 3 oz. Gochujang
- 1 Jumbo Sweet Potato
- 4oz. Gordon® Choice Creamy Lime Jalapeno Slaw #399675
- 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
 <p>Gordon Choice® Fully Cooked 6 oz Chicken Breast</p>	<p>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.</p> 	136480	4 packs of 10 x 6oz breasts
 <p>Gordon Choice® Creamy Lime Jalapeno Slaw</p>	<p>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!</p> 	399675	2/5 lb. Pouches

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

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