

KOREAN BBQ RICE BOWL

Gordon
CHOICE

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. Sandridge® Chili Lime Rice #275588
- 1 Gordon® Choice Fully Cooked 6 oz Chicken Breast #136480
- 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 |
|--|--|--------|-----------------------------------|
|  <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>Sandridge® Sandridge Chili Lime Rice</p> | <p>No prep, all flavor! This ready-to-serve fiesta in a bowl bursts with tangy lime, smoky paprika, and a hint of chili heat.</p> | 275588 | 4/4 lb. Pouches |

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

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FOOD SERVICE

  
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