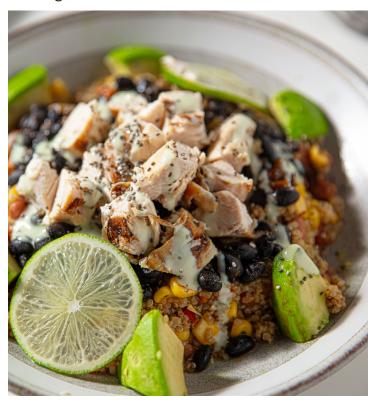
PERUVIAN CHICKEN BOWL

This hearty, flavorful Peruvian Chicken Bowl uses our Sous Vide Chicken Breast, Tex-Mex Quinoa, and Black Bean Vegetarian Soup to create a delightful, protein-packed recipe that will keep diners coming back for more!



Ingredients:

- 1 each Gordon Choice Sous Vide Chicken Breast #136480
- 5 oz. Brickman's Tex-Mex Quinoa #399679
- 3 oz. Gordon Choice Black Bean Vegetarian Soup #855782
- 3 oz. Cubed Sweet Potatoes
- · 3 oz. Cauliflower
- 1 Avocado
- · 2 oz. Cilantro Lime Dressing
- Coconut Spray
- · 2 oz. Chia Seeds
- 2 oz. Curry

Instructions:

- 1. Preheat oven to 450 degrees. Line a baking sheet with aluminum foil and coat with coconut cooking spray.
- 2. Place chicken, sweet potatoes and cauliflower on prepared baking sheet; lightly coat with coconut cooking spray & curry. Roast for 30 minutes or until cauliflower and sweet potatoes start to brown.
- 3. Next, mix quinoa, black bean vegetarian soup and cilantro together.
- 4. To serve, divide chicken, sweet potatoes, cauliflower, quinoa mixture and avocado among 4 bowls. Drizzle with Creamy Cilantro Lime Dressing and garnish with chia seeds.

Product	Description		Code #	Pack Size
Gordon Choice® Fully Cooked 6oz. Chicken Breast	Tender, juicy chicken breast seasoned and grilled to perfection.		136480	4 packs of 10 x 6oz.*
Brickman's® Tex-Mex Style Quinoa & Bean Salad Kit	Fully cooked tender quinoa, corn, red peppers, and pinto beans in a southwest style dressing.		399679	2/5.05 lb.
Gordon Choice® Vegetarian Black Bean Soup	A south-of-the-border combination of black beans, onions, celery, tomatoes, and fresh sautéed peppers combined in a thick vegetable stock with special seasonings and a splash of sherry wine.	(1) (8) (V)	136480	2/8 lb. Pouches









*Chicken breasts are approximately 6 oz before cooking.









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