

# CURRIED GUAVA ROTISSERIE CHICKEN CILANTRO LIME RICE BOWL



Discover the exotic flavors of our Curried Guava Rotisserie Chicken Cilantro Lime Rice Bowl! This vibrant and satisfying bowl features tender pulled rotisserie chicken, aromatic cilantro lime rice, and a tantalizing combination of curry-spiced guava and seasonal vegetables. A truly unforgettable culinary experience that will transport your taste buds to a tropical paradise.



## Ingredients:

- 4 oz. GFS Pulled Rotisserie Chicken #441374
- 6 oz. Sandridge Cilantro Lime Rice #674412
- 2 oz. Curry Sauce
- 2 oz. Guava
- 4 oz. Canned Corn
- 4 oz. Black Beans
- 2 oz. Diced Red Onions & Peppers

## Instructions:

1. In a large skillet over medium heat, warm the pulled chicken until it reaches an internal temperature of 165 degrees. Stir occasionally to ensure even cooking. Remove and set aside.
2. In the same skillet, add olive oil or butter.
3. Sauté the corn, bell peppers, and onions for about 3-4 minutes, or until the onions turn translucent and the peppers soften.
4. Combine Ingredients
5. Return the cooked chicken to the skillet.
6. Stir in the guava allowing it to melt and coat the ingredients.
7. Slowly pour in the curry sauce, stirring to combine everything evenly.
8. Heat to low and let the mixture simmer for 7 minutes, stirring occasionally to prevent sticking.

## Assemble the Dish

1. Spread a bed of warmed rice on each serving plate.
2. Spoon the chicken and curry mixture over the rice.
3. Sprinkle with fresh cilantro

Product	Description	Code #	Pack Size
 <p><b>Gordon Choice®</b> Pulled Rotisserie Style Chicken</p>	Elevate your menu in seconds with our restaurant-quality Savory Pulled Chicken! This 100% all-natural chicken is slow-cooked to juicy perfection, and kissed with a flavorful, rotisserie-style seasoning blend.	441374	5/2 lb

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

