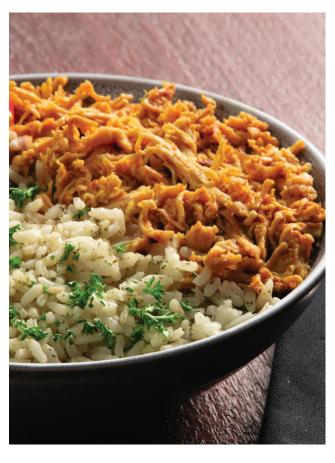


Discover the exotic flavors of our Curried Guava Rotisserie Chicken Cilantro Lime Rice Bowl! This vibrant and satisfying bowl features tender pulled rotisserie chicken, aromatic cilantro lime rice, and a tantalizing combination of curry-spiced guava and seasonal vegetables. A truly unforgettable culinary 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
Gordon Choice® Pulled Rotisserie Style Chicken	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



















GFS MICROSITE