

BULGOGI CILANTRO LIME RICE BOWL



Dive into a vibrant and flavorful Bulgogi Cilantro Lime Rice Bowl. This satisfying meal combines savory bulgogi over our fragrant cilantro lime rice, balanced with tangy pickled vegetables and zesty kimchi. Finished with sesame seeds, fresh cilantro, and a fried egg, it's a delightful blend of textures and tastes.









Ingredients:

- 8 oz. Sandridge Cilantro Lime Rice #674412
- 4 oz. Bulgogi*
- 2 oz. Pickled Veg (Carrots, Cucumber, Radish)
- 2 oz. Kimchi
- Black & White Sesame Seeds
- Fresh Cilantro
- Over Easy Fried Egg

Instructions:

1. Heat rice in a steamer or boiling water until hot.
2. In a sauté pan, cook the bulgogi until cooked thoroughly.
3. Cook an over easy egg.
4. Place hot rice in a bowl, top with cooked bulgogi, pickled veg, kimchi, & egg.
5. Garnish with cilantro & black & white sesame seeds.

Product	Description	Code #	Pack Size
 Sandridge® Cilantro Lime Rice	Elevate your menu with vibrant flavors! Our Cilantro Lime Rice features fluffy long-grain rice, the sun-kissed flavor of lime juice and the aromatic freshness of chopped cilantro. <div>      </div>	674412	4/4 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



SCAN TO VISIT OUR
GFS MICROSITE