

FIERY HARISSA CHICKEN & CILANTRO RICE BOWL



Ignite your taste buds with a dish inspired by the fiery, aromatic flavors of Northern Africa! Our Harissa-Glazed Roasted Chicken Bowl is a festive, easy-to-assemble meal that brings exotic warmth and bold color to your holiday spread.



Ingredients:








- 4 oz. GFS Pulled Rotisserie Chicken #441374
- 1 cup Sandridge Cilantro Lime Rice #674412
- 1 ½ Tbsp. harissa paste
- ¼ cup diced cucumber #665992
- Optional garnish: fresh cilantro, lemon wedge

Sauce:

- 2 Tbsp. yogurt #147481
- ¼ tsp. diced mint #253974
- ¼ tsp. hot honey #502171

Instructions:

1. Prepare Chicken
 - In a sauté pan over medium heat, warm the pulled rotisserie chicken.
 - Toss with harissa paste until evenly coated and heated through (2–3 minutes).
2. Prepare Base
 - Heat the cilantro lime rice according to instructions.
 - Place rice into serving bowl.
3. Assemble Bowl
 - Top rice with harissa-glazed chicken.
 - Add a scoop of tzatziki to the side.
 - Sprinkle with diced cucumber for crunch and freshness.
4. Finish & Serve
 - Garnish with fresh cilantro and a squeeze of lemon if desired.

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.   	674412	4/4 lb.
 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.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



SCAN TO VISIT OUR
GFS MICROSITE