

GINGER-SOY ROTISSERIE FRIED RICE

Turn rotisserie chicken into a gourmet stir-fry in minutes with aromatic ginger matchsticks, toasted sesame, and a sweet-savory mirin glaze.



Ingredients:

- Amoy Fried Rice #198414: 1 bag (prepared base)
- Gordon Choice Pulled Rotisserie Style Chicken #441374: 2 cups (shredded)
- Sesame Oil: 2 tbsp
- Julienne Cut Ginger: 1 tbsp (thin matchsticks)
- Chopped Garlic: 1 tbsp (about 3 cloves)
- Soy Sauce: 2 tbsp
- Mirin: 1 tbsp (adds a gentle sweetness and shine)
- Scallions: 3 stalks (thinly sliced)

Instructions:

1. Sizzle the Aromatics

- Heat the sesame oil in a large wok or non-stick skillet over high heat.
- Add the julienne ginger and chopped garlic. Stir-fry for only 30 seconds until the oil is fragrant and the garlic is just beginning to turn golden.

2. Sear the Chicken & Rice

- Toss in the pulled rotisserie chicken and the Amoy Fried Rice.
- Spread the rice out and let it sit undisturbed for about 60 seconds to get those “crispy bits” that make fried rice delicious.

3. Season and Glaze

- Pour the soy sauce and mirin around the edges of the pan so they sizzle before hitting the rice.
- Toss everything together for another 2 minutes until the rice is steaming and the chicken is fully glazed.
- Remove from heat and fold in the scallions. Serving immediately preserves the bright crunch of the onions.

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.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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