

KOREAN BBQ CHICKEN STUFFED SWEET POTATOES

For your culinary team, this dish is a dream come true. Pre-grilled Korean BBQ Chicken Breast and pre-baked sweet potatoes require minimal preparation, streamlining your back-of-house operations. Simply assemble the dish, add a sprinkle of fresh green onion, and voila! A stunning and satisfying entrée is ready to impress your guests.






Ingredients:

- 1 Gordon® Choice Korean BBQ Chicken Breasts #441373
- 1 Jumbo Sweet Potato
- 4oz. Gordon® Choice Creamy Lime Jalapeno Slaw #399675
- 1 Diced Green Onion

Instructions:

1. Wrap the Sweet Potato in foil and bake at 350 for 60 minutes or until it is soft to the touch. Unwrap and let cool for approximately 10 minutes.
2. Dice the Korean BBQ Chicken and sauté off until it has reached a temperature of 165 degrees.
3. Partially slice the sweet potato open and push the sides to open up
4. Add Diced Korean BBQ Chicken, Jalapeno Lime Slaw, and Diced Green Onion
5. Serve

Product	Description	Code #	Pack Size
 Gordon® Choice Korean BBQ Chicken Breasts	Tender, grilled chicken breast packed with big flavors of garlic, ginger, soy sauce, and sriracha! 	441373	4/10ct 6oz* breasts
 Gordon® Choice Creamy Lime Jalapeno Slaw	Fresh and bright, our Lime Jalapeno Creamy Slaw has a unique balance of creamy citrus and a spicy pepper bite that is great any time of the year.	399675	2/5lb Containers

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher



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