

KOREAN BBQ RICE BOWL

More than just delicious, this Korean BBQ Rice Bowl is also incredibly practical for busy kitchens. Its simple preparation requires minimal back-of-house labor, making it an ideal choice for restaurants looking to streamline their operations while still offering a high-quality, flavorful dish.








Ingredients:

- 5oz. Sandridge® Chili Lime Rice #275588
- 1 Gordon® Choice Korean BBQ Chicken Breasts #441373
- 3oz. Kimchi
- 1oz. Sliced Green Onions
- 1 Over Easy Egg
- ½ oz. Black & White Sesame Seeds

Instructions:

1. Heat Rice and Chicken until temperature reaches 165 degrees
2. Plate rice on desired plate and top with Korean BBQ Chicken, Kimchi, and green onions.
3. In a medium saucepan make an over easy egg. Once done slide on top of rice chicken mixture.
4. Garnish with Black & White sesame seeds.
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
 Sandridge® Chili Lime Rice	Fully cooked rice seasoned with chili powder and smoked paprika for a spicy kick.  	275588	4/4lb Pouches

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher



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