

Korean Chicken Bowl

Ingredients

4 oz Chicken breast, trimmed

2 cups + 1 oz Marzetti® Korean BBQ Sauce

1 cup Rice, steamed

1 Tbsp Cilantro, leaves

1 Tbsp Green Onion, sliced

1 oz Baby cucumber, sliced

1 oz Avocado, sliced

1 oz Carrots, shredded

1/2 oz Red cabbage, shredded

1 Egg, fried

Preparation

1. **Prepare the chicken:**
   1. Preheat the grill to medium high.
   2. Season the grill with some vegetable oil or spray pan release and grill the chicken on both sides until cooked
   through, and has an internal temperature of 165°F.
   3. Lightly brush chicken with 2 oz of Korean BBQ Sauce, flip, repeat and repeat until glazed, taking care not to
   burn the sauce. Pull chicken off grill, tent with foil and set aside. Slice after it rests for 5 minutes.
2. **Assemble the bowl:**
   1. In a bowl, carefully mound rice high in the middle.
   2. Top rice with cilantro and green onions.
   3. Place chicken, cucumbers, red cabbage, avocado, and carrots, clockwise, in small piles around the edge of
   each serving bowl.
   4. Top the bowl with a fried egg in the center.
   5. Drizzle with 1 oz of Marzetti® Korean BBQ Sauce over the top.
   6. Garnish with toasted sesame seeds.

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