

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

Marzetti Products



Marzetti Korean BBQ Sauce 1 Gallon Bottle

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.J. 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.

Marzetti Company 380 Polaris Parkway, Suite 400 Westerville, Ohio 43082 www.MarzettiFoodservice.com The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

