



kbbq chicken sandwich

ingredients

4 fl oz	Korean BBQ Marinade And Sauce (KG3263HG)
1	Chicken breast, grilled
1	Sesame seed bun, toasted
1 tbsp	Rebellion Aioli
2 oz	Asian Citrus Slaw
1 tsp	Sweet Red Chili Wing Sauce & Glaze (SJ2347HF)
1 oz	Cilantro, freshly chopped

directions

1. Marinate chicken in Korean BBQ Marinade and Sauce (KG3263HG) overnight.
2. Grill chicken breast until internal temperature is 165°F.
3. Spread bottom of toasted bun with **Rebellion aioli**.
4. Top with grilled chicken breast, **Asian Citrus Slaw**, cilantro, and drizzle with Sweet Red Chili Wing Sauce & Glaze (SJ2347HF).
5. Place bun crown on top and serve.

Asian Citrus Slaw

ingredients

1/4 cup	Lime Vinaigrette Dressing & Marinade (KE2018)
1/4 cup	Lemon Vinaigrette (KE2956-2)
1 bag	Asian slaw mix
1 bag	Rainbow slaw mix
1/2 cup	Red bell pepper
1 cup	Cucumber
2 tbsp	Cilantro
1 tbsp	Ginger
1 tbsp	Garlic
1/3 cup	Seasoned rice vinegar
2 tbsp	Toasted sesame oil

directions

1. Prepare the pepper and cucumber julienne style.
2. Toss all ingredients to coat with Lime Vinaigrette Dressing & Marinade (KE2018) and Lemon Vinaigrette (KE2956-2). Mix in rice vinegar and toss.
3. Keep slaw chilled until ready to serve.

Rebellion Korean bbq aioli

ingredients

8 fl oz	Real Mayonnaise (KE0999)
16 fl oz	Korean BBQ Marinade And Sauce (KG3263HG)

directions

1. Place all ingredients in a bowl and mix. Cover, label, date and refrigerate.