



KOREAN FRIED CHICKEN FLATBREAD

by Chef David Cocker

USING: REUVEN FULLY COOKED KARAAGE

Prep & Cook Time: 20 minutes

Servings: 3-4

INGREDIENTS

1 pc (150 g) pizza dough
0.5 fl.oz (15 ml) Gochujang sauce
0.5 fl.oz (15 ml) Honey Garlic sauce
0.7 oz (20 g) red bell pepper, sliced
1.5 oz (43 g) mozzarella cheese, shredded
1/4 cup (20 g) daikon, shredded
1/4 cup (30 g) carrot, shredded
1/2 cup (15 g) lettuce, spring mix
0.5 fl oz (15 ml) Ginger Miso dressing
1 tsp (5 ml) sesame seed, toasted
7 pcs (140 g) Reuven Fully Cooked Karaage
(Product Code 10610)

PREPARATION

Prepare Reuven Fully Cooked Karaage according to package instructions and set aside.

In a stainless steel bowl, mix daikon, carrots, spring mix, sesame seeds and toss with carrot ginger miso dressing.

Preheat your grill.

Roll out pizza dough to a 7" oval and place on a hot grill for 3-4 mins per side, checking to make sure the bottom is golden before flipping.

Add gochujang and honey garlic to one side of the flatbread, along with cheese and red peppers.

Remove flatbread from grill, cut into 7 triangles.

Top with prepared Karaage, daikon and carrot mixture and serve.



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