



CHICKEN TERIYAKI BOWL

by Chef David Cocker

USING: REUVEN FULLY COOKED OVEN ROASTED CHICKEN BREAST STRIPS

Prep & Cook Time: 40 minutes

Servings: 50

INGREDIENTS

4,500 g (159 oz) Reuven Fully Cooked Oven Roasted Chicken Breast Strips (Product Code 11102), thawed
25 cups (5 kg) white rice, prepare according to package directions

Teriyaki Glaze

2 cups (500 ml) brown sugar, packed
2 cups (500 ml) low sodium soy sauce
1 cup (250 ml) water
1 cup (250 ml) rice vinegar
2 tbsp (30 ml) ground ginger
3 tbsp (45 ml) garlic, minced
1/4 cup (60 ml) cornstarch

Additional Vegetables (Optional)

• Cherry Tomatoes • Broccoli • Edamame • Carrot
• Asparagus • Cabbage, thinly sliced

PREPARATION

In a pan over medium heat add brown sugar, soy sauce and water. Stir over heat until sugar has fully dissolved. Add vinegar, ginger and garlic. Continue to heat until simmering. In a separate bowl, mix cornstarch with water until a homogenous slurry is formed. Add cornstarch slurry to simmering liquid and stir immediately. Add Reuven Fully Cooked Oven Roasted Chicken Breast Strips and toss in sauce. Serve over rice with any additional vegetables of your choice.



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