



# Chicken Cheese Pear & Raddish Salad with Gochujang Dressing

by Chef David Cocker

**USING: REUVEN FULLY COOKED CHICKEN CHEESE BITES STUFFED WITH CHEESE**

Prep & Cook Time: 25 minutes

Servings: 2-3

## INGREDIENTS

10 pcs (280 g) Reuven Fully Cooked Chicken Bites  
Stuffed with Cheese (Product Code 49710)

### Gochujang Honey Dressing

2 tbsp (30 ml) Gochujang paste  
2 tsp (10 ml) sesame oil  
2 tbsp (30 ml) rice vinegar  
2 tbsp (30 ml) honey  
2 tsp (10 ml) sesame seeds  
1 tsp (5 ml) soy Sauce

### Salad

1/2 cup (125 ml) radicchio, shredded  
1/2 pc (80 g) bosc pear, sliced  
1/2 cup (80 g) daikon radish, julienne  
1/4 cup (60 g) cucumber, sliced thinly  
1 tbsp (15 ml) scallion, sliced  
3 tbsp (45 ml) Gochujang Honey Dressing

## PREPARATION

### Gochujang Honey Dressing

Mix all dressing ingredients together with a whisk,  
set aside.

### Assembly

Prepare Reuven Chicken Bites Stuffed with Cheese  
according to package directions and hold. In a stainless  
steel bowl, mix together all salad ingredients. Drizzle  
dressing onto salad and toss. Plate prepared Reuven  
Chicken Bites Stuffed with Cheese and top with pear  
salad.



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