

GLOBAL FUSION RECIPE GUIDE FOR K12

Everyday Menu Solutions For Busy School Kitchens

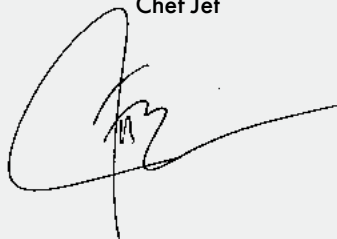


A MESSAGE FROM CHEF JET TILA

Every day you show up with grit, heart, and the belief that real food can make a student's day better. This booklet was built with you in mind—simple, labor-saving recipes that use smart speed-scratch building blocks like **MINH**® Stir Fry Kits, **CHEF ONE**® Whole Wheat Dumplings, and **bibigo**™ Korean Style BBQ Sauce to bring big global flavors to the cafeteria. From teriyaki sloppy joes to dumpling bowls and BBQ grilled cheese melts, these ideas respect your time, your team, and CN-compliant menu needs—without ever sacrificing nutrition or flavor.

Thank you for feeding students with dignity, creativity, and care.
I'm honored to stand alongside you and champion the work
you do for our kids every day.

With gratitude,
Chef Jet



OUR PORTFOLIO

RICE & NOODLES



MINH® WG VEGETABLE FRIED RICE

A mix of whole grain brown rice, carrots, peas, corn and seasonings with no added MSG. Crafted to save on time and labor.



TWIN MARQUIS® YAKISOBA NOODLES

Whole wheat flour noodles, great as a base for stir-fry or a cold noodle salad.

MIX IT UP
SWAP RICE
FOR NOODLES
IN ANY RECIPE

SAUCES



bibigo™ KOREAN STYLE BBQ SAUCE

This versatile sauce is the perfect blend of tangy, spicy and sweet and opens up your menu to the possibilities of trending K-flavor.



MINH® LESS SODIUM SAUCES

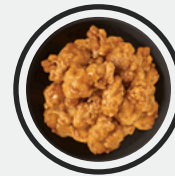
Transform meals with everything from familiar favorites like orange, sweet & sour and teriyaki.

STIR FRY KITS (JUST ADD NOODLES OR RICE)



MINH® TERIYAKI CHICKEN STIR FRY KIT

Unbreaded USDA commodity chicken with a sweet teriyaki sauce (packed separately).



MINH® ORANGE CHICKEN STIR FRY KIT

Lightly breaded USDA commodity chicken with a tangy orange sauce (packed separately).

EGG ROLLS



MINH® CHICKEN EGG ROLLS

Made with authentic ingredients like chicken, carrots, cabbage, celery and onions with an Asian-style blend of spices, rolled in crispy whole grain wrappers.



MINH® VEGETABLE EGG ROLLS

Our traditional, Asian-style wrapper is stuffed with cabbage, carrots, celery and an authentic blend of classic spices.

DUMPLINGS



CHEF ONE® WW DUMPLINGS

Available in Vegetable, Chicken & Vegetable or Beef, and prepared with traditional ingredients like ground cabbage, green onion or edamame in whole wheat wrappers.

MAKE A COMBO MEAL
JUST ADD AN EGG ROLL



PG 5

**KOREAN-INSPIRED
BIBIMBAP BOWL**

1.25 G | 2 M/MA | ½ CUP VEGETABLES



PG 6

**ASIAN-STYLE
CHICKEN & VEGETABLE
DUMPLING BOWL**

2.25 G | 2 M/MA | 3/8 CUP VEGETABLES



PG 7

**TACO BEEF DUMPLING
LETTUCE WRAPS**

2 G | 2 M/MA



PG 8

**TERIYAKI CHICKEN
SLOPPY JOES**

2 G | 2 M/MA | 1/8 CUP VEGETABLES



PG 9

**ASIAN-STYLE
CHICKEN BURRITO**

1.75 G | 2.75 M/MA | 3/8 CUP VEGETABLES



PG 10

**KOREAN BBQ
GRILLED CHEESE MELT**

2 G | 2 M/MA



PG 11

**BUFFALO SAUCED
CHICKEN DUMPLINGS**

2 G | 2 M/MA | ¼ CUP VEGETABLES



CHEF JET SELECTS

This recipe was developed with culinary superstar, Chef Jet Tila!

Yield: 50 servings

Ingredients

Measure

MINH[®] WG VEGETABLE FRIED RICE #69074

3 Bags (5.16 lbs each)

bibigo[™] KOREAN STYLE BBQ SAUCE, THAWED
#70261

3 lb (5¼ cups)

GROUND BEEF, PRECOOKED

3 lbs 2 oz

SCRAMBLED EGGS, PREPARED

26 Large Eggs (about 5¼ cups)

SLICED ZUCCHINI, STEAMED

2 Cups

FRESH OR FROZEN SPINACH, STEAMED

19 Cups

KOREAN-INSPIRED BIBIMBAP BOWL

MINH[®] WG VEGETABLE FRIED RICE
& **bibigo**[™] KOREAN STYLE BBQ SAUCE



Preparation

1. Preheat oven to 350°F with low fan.
2. Prepare **MINH**[®] WG VEGETABLE FRIED RICE according to package instructions.
3. Combine **bibigo**[™] KOREAN STYLE BBQ SAUCE and beef into two 4" full size steam table pans.
4. Mix ingredients together and cover pan with foil. Bake for 30-40 mins or until internal temperature reaches 165°F. Stir halfway through baking.
5. Steam vegetables accordingly.
6. Assemble bowls with 4 oz **MINH**[®] WG VEGETABLE FRIED RICE, 2 oz **bibigo**[™] KOREAN STYLE BBQ beef, and assorted vegetables.



ASIAN-STYLE CHICKEN & VEGETABLE DUMPLING BOWL

bibigo™ KOREAN STYLE BBQ SAUCE,
CHEF ONE® WW CHICKEN & VEGETABLE
DUMPLING, & **MINH®** WG VEGETABLE
FRIED RICE



Yield: 50 servings

Ingredients

Measure

bibigo™ KOREAN STYLE BBQ SAUCE, THAWED & HEATED #70261	5¾ Cups
CHEF ONE® WW CHICKEN & VEGETABLE DUMPLINGS, FROZEN #60585	3 Bags (150 pcs)
MINH® WG VEGETABLE FRIED RICE #69074	3 Bags
WATER	4¼ Cups
BELL PEPPERS , FRESH OR STEAMED, SLICED OR DICED	12½ Cups
EDAMAME , SHELLED, FROZEN, STEAMED OR BOILED	12½ Cups

Preparation

1. Preheat oven to 350°F with low fan.
2. Divide **bibigo™** KOREAN STYLE BBQ SAUCE, **CHEF ONE®** WW CHICKEN & VEGETABLE DUMPLINGS, and water into three separate 4" full size steam table pans sprayed with cooking oil.
3. Mix ingredients together and cover pan with foil.
4. Bake for 45-50 minutes or until internal temperature reaches 165°F. Stirring halfway through.
5. Steam vegetables as directed.
6. Assemble bowls using a 5 oz spoodle of WG Vegetable Fried Rice mixture and 3 pieces KBBQ-sauced chicken dumplings.

[CLICK TO WATCH DUMPLING PREP TIPS](#)



TACO BEEF DUMPLING LETTUCE WRAPS

CHEF ONE® WW BEEF DUMPLINGS



Yield: 48 servings

Ingredients

	Measure
CHEF ONE® WW BEEF DUMPLINGS , FROZEN #54116	3 Bags (144 dumplings)
TACO SEASONING BLEND , LOW-SODIUM	1-½ cups
SOUR CREAM	3 cups
SALSA , REDUCED-SODIUM	3.75 cups
LETTUCE LEAVES , LARGE AND SEPARATED	144 Each
CHEDDAR CHEESE , SHREDDED, REDUCED FAT	3 lb
WG TORTILLA CHIPS , LOW OR NO SODIUM, CRUSHED	3 lb

Preparation

1. Steam **CHEF ONE® WW BEEF DUMPLINGS**, according to package instructions.
2. Remove dumplings from steamer and season with taco seasoning.
Cover and hold for service.
3. Mix sour cream and salsa together in a bowl.
4. Arrange lettuce cups onto a plate.
5. Place 3 taco-seasoned beef dumplings on lettuce leaves.
6. Drizzle with salsa-sour cream blend, cheddar cheese, and crushed WG tortilla chips.

Tip: Serve unassembled in boats and top with dumplings prior to serving.



TERIYAKI CHICKEN SLOPPY JOES

MINH® TERIYAKI CHICKEN STIR FRY KIT



92% of consumers know teriyaki flavor, making this a sure bet for students.

Source: Datassential, State of the On-Site Menu Report, 2026

Yield: 40 servings

Ingredients

Measure

MINH® TERIYAKI CHICKEN STIR FRY KIT, PREPARED #69018	1 Each (5 lb bag chicken + 2 lb bag sauce)
HAMBURGER BUNS, WG, SLICED	40 Each
SOY SAUCE, LOW-SODIUM	¼ Cup
PINEAPPLE, CRUSHED & DRAINED	3 Cups
ONION, FRESH, DICED	3 Cups
RED BELL PEPPERS, FRESH, DICED	2 Cups
GARLIC, FRESH, MINCED	¼ Cup

Preparation

1. Preheat oven to 350°F with low fan.
2. Add and mix **MINH® TERIYAKI CHICKEN** and sauce packet, soy sauce, pineapple, onions, bell peppers, and garlic in a full 4" hotel pan.
3. Cover with foil and bake for 30 minutes or until internal temperature reaches 165°F. Hold warm for service.

Assembly: Portion ½ cup (4 oz) of teriyaki chicken mixture into each whole grain bun. Serve open-faced or as a sandwich. Garnish with coleslaw mixture and jalapeño slices, if desired.



ASIAN-STYLE CHICKEN BURRITOS

MINH® WG VEGETABLE FRIED RICE & ORANGE CHICKEN STIR FRY KIT



73% of consumers are interested in Asian cuisine.

Source: Datassential, Global Flavors Keynote Report, 2025

Yield: 33 servings

Ingredients

MINH® ORANGE CHICKEN STIR FRY KIT,
FROZEN #62051

MINH® WG VEGETABLE FRIED RICE, FROZEN #69074

WG TORTILLA WRAPS, 6"

BELL PEPPERS, ASSORTED RED AND ORANGE, FRESH,
SLICED OR DICED

CABBAGE SLAW, FRESH, SHREDDED

CHEDDAR CHEESE, SHREDDED, REDUCED-SODIUM

Measure

1 Each (6 lb bag chicken

+ 2 lb bag sauce)

7.25 lbs

33 Each

4¼ Cups

4¼ Cups

1.6 lbs

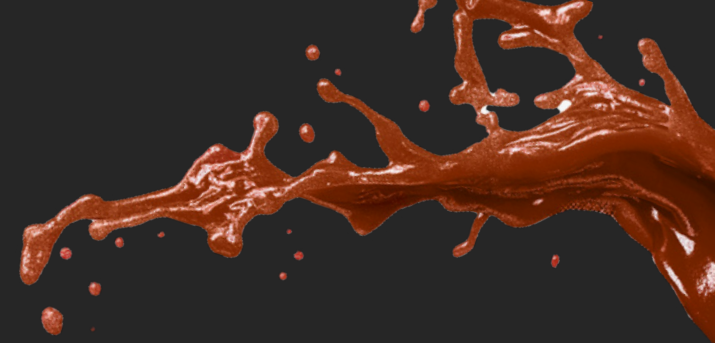
Preparation

1. Preheat oven to 350°F with low fan.
2. Prepare **MINH® ORANGE CHICKEN STIR FRY KIT** and **MINH® VEGETABLE FRIED RICE** according to package instructions. Hold for service.
3. Assemble wraps with **MINH® ORANGE CHICKEN STIR FRY KIT**, **MINH® WG VEGETABLE FRIED RICE** with vegetables and cheddar cheese.
4. Portion ½ cup (4 oz) of orange chicken mixture into each tortilla wrap. Fold wraps closed and hold for service. Or assemble and serve on-line.



KOREAN BBQ GRILLED CHEESE MELT

bibigo™ KOREAN STYLE BBQ SAUCE



Yield: 50 servings

Ingredients

Measure

CHICKEN (COOKED, DICED), PREPARED

6 lbs 4 oz (20 cups)

***bibigo™* KOREAN STYLE BBQ SAUCE, THAWED & HEATED**

19 oz or 1 lb 3 oz (2 cups)

#70261

MARGARINE OR BUTTER BLEND

1½ lbs (3 cups)

SANDWICH BREAD, WHOLE GRAIN

6¼ lbs (100 slices)

AMERICAN OR CHEDDAR CHEESE (REDUCED-FAT),

6¼ lbs (100 slices)

SLICED

Preparation

1. Preheat oven to 350°F with low fan.
2. Mix prepared chicken with ***bibigo™*** KOREAN STYLE BBQ SAUCE and hold.
3. Lightly spread or spray margarine or a butter blend on the outside of each slice of bread.
4. Place bread slices butter-side down onto baking trays.
5. Top half of unbuttered bread slices with one slice of cheese. Add 1 oz (¼ cup) of BBQ chicken and one additional slice of cheese.
6. Top with the second slice of bread.
7. Bake for 8-10 minutes per side, flip halfway through baking.



BUFFALO SAUCED CHICKEN DUMPLINGS

CHEF ONE® WW CHICKEN & VEGETABLE DUMPLINGS



34% of operators say ordering of dumplings, potstickers, etc. have increased over the last year.

Source: Datassential, Appetizers Keynote Report, 2025

Yield: 50 servings

Ingredients

CHEF ONE® 0.8oz WW CHICKEN & VEGETABLE

DUMPLING, FROZEN #60585

BUFFALO SAUCE, LOW-SODIUM

WATER

CELERY STICKS

BLUE CHEESE OR RANCH DRESSING, OPTIONAL

Measure

6 Bags (300 dumplings)

5 cups

2 cups

**12-1/2 cups
(about 4 sticks per serving)**

Preparation

1. Prepare **CHEF ONE® WW CHICKEN & VEGETABLE DUMPLINGS**, according to package instructions.
2. Mix together buffalo sauce and water.
3. Toss dumplings in buffalo sauce or drizzle sauce over dumplings before serving.
4. Serve 6 buffalo-sauced chicken dumplings with 4 celery sticks and an optional side of blue cheese or ranch dressing.

[CLICK TO WATCH A DEMO OF THIS RECIPE](#)