

# GLOBAL FUSION RECIPE GUIDE FOR K12

Everyday Menu Solutions For Busy School Kitchens

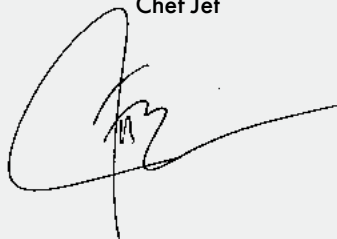


# A MESSAGE FROM CHEF JET TILA

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**<sup>®</sup> 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**<sup>®</sup> 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**<sup>™</sup> KOREAN STYLE BBQ SAUCE

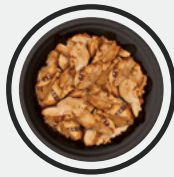
This versatile sauce is the perfect blend of tangy, spicy and sweet and opens up your menu to the possibilities of trending K-flavor.



### **MINH**<sup>®</sup> LESS SODIUM SAUCES

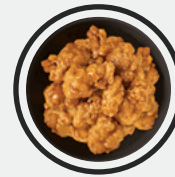
Transform meals with everything from familiar favorites like orange, sweet & sour and teriyaki.

## STIR FRY KITS (JUST ADD NOODLES OR RICE)



### **MINH**<sup>®</sup> TERIYAKI CHICKEN STIR FRY KIT

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



### **MINH**<sup>®</sup> ORANGE CHICKEN STIR FRY KIT

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

## EGG ROLLS



### **MINH**<sup>®</sup> 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**<sup>®</sup> VEGETABLE EGG ROLLS

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

## DUMPLINGS



### **CHEF ONE**<sup>®</sup> 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 | 1/2 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**

2 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 | 1/4 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 lbs (5¼ cups)**

**GROUND BEEF**, PRECOOKED

**3 lbs 2 oz**

**SCRAMBLED EGGS**, PREPARED

**25 large eggs**

**SLICED ZUCCHINI**, STEAMED

**7 cups**

**FRESH OR FROZEN SPINACH**, STEAMED

**13 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. Cover pans with foil. Bake for 30-40 mins or until internal temperature reaches 165° F. Stir halfway through baking.
4. Steam vegetables accordingly.
5. Assemble bowls with 5 oz **MINH®** WG VEGETABLE FRIED RICE, 2 oz of **bibigo™** KOREAN STYLE BBQ beef, about 1 oz scrambled eggs, 1/8 cup of zucchini and 1/4 cup of steamed spinach.



# 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)

**WATER**

4¼ cups

**MINH**® WG VEGETABLE FRIED RICE #69074

3 bags (5.16 lbs each)

**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. Mix ingredients together and cover pan with foil.
3. Bake for 45-50 minutes or until internal temperature reaches 165°F. Stirring halfway through.
4. Add **MINH**® WG VEGETABLE FRIED RICE, peppers and edamame into three separate 4" full-size steam table pans sprayed with cooking oil.
5. Blend together. Cover with foil and bake 35-40 minutes.
6. Assemble bowls using a 5 oz spoodle of **MINH**® 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

**CHEF ONE® WW BEEF DUMPLINGS**, FROZEN #54116

**TACO SEASONING BLEND**, LOW-SODIUM

**SOUR CREAM**

**SALSA**, REDUCED-SODIUM

**LETTUCE LEAVES**, LARGE AND SEPARATED

**CHEDDAR CHEESE**, SHREDDED, REDUCED-FAT

**WG TORTILLA CHIPS**, LOW OR NO SODIUM, CRUSHED

## Measure

**3 bags (144 dumplings)**

**1½ cups**

**3 cups**

**3¾ cups**

**144 each**

**3 lbs**

**3 lbs**

## 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)**

**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**

**HAMBURGER BUNS**, WG, SLICED

**40 each**

## Preparation

1. Preheat oven to 350°F with low fan.
2. Add and mix **MINH® TERIYAKI CHICKEN** and sauce bag, 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 1/2 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.



**73%** of consumers are interested in Asian cuisine.

Source: Datassential, Global Flavors Keynote Report, 2025

Yield: 33 servings

## Ingredients

## Measure

<b>MINH®</b> <u>ORANGE CHICKEN STIR FRY KIT</u> , FROZEN #62051	<b>1 each (6 lb bag chicken + 2 lb bag sauce)</b>
<b>MINH®</b> <u>WG VEGETABLE FRIED RICE</u> , FROZEN #69074	<b>7.8 lbs</b>
<b>WG TORTILLA WRAPS</b> , 6"	<b>33 each</b>
<b>BELL PEPPERS</b> , ASSORTED RED AND ORANGE, FRESH, SLICED OR DICED	<b>4¼ cups</b>
<b>CABBAGE SLAW</b> , FRESH, SHREDDED	<b>4¼ cups</b>
<b>CHEDDAR CHEESE</b> , SHREDDED, REDUCED-SODIUM	<b>1.6 lbs</b>

# ASIAN-STYLE CHICKEN BURRITOS

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



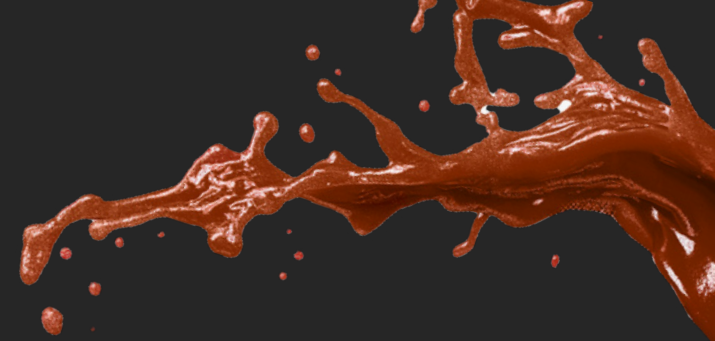
## Preparation

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.
3. Combine **MINH®** ORANGE CHICKEN, **MINH®** WG VEGETABLE FRIED RICE with bell peppers and cabbage slaw.
4. Portion orange chicken mixture using a 5 oz spoodle and add 3 Tbsp. (0.75 oz) of cheddar cheese onto each tortilla wrap. Fold wraps closed and hold for service.



# KOREAN BBQ GRILLED CHEESE MELT

**bibigo™** KOREAN STYLE BBQ SAUCE



Yield: 50 servings

## Ingredients

## Measure

**CHICKEN (COOKED, DICED)**, PREPARED

**3 lbs 2 oz**

**bibigo™** KOREAN STYLE BBQ SAUCE,  
THAWED & HEATED #70261

**2 cups**

**MARGARINE OR BUTTER BLEND**

**3 cups**

**SANDWICH BREAD**, WHOLE GRAIN

**100 (1/2 oz slices)**

**AMERICAN OR CHEDDAR CHEESE  
(REDUCED-FAT)**, SLICED

**3 lbs 4 oz**

## 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 (1/2 oz) of cheese. Add 1 oz (1/4 cup) of BBQ chicken and one additional slice (1/2 oz) 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

## Measure

**CHEF ONE® 0.8oz WW CHICKEN & VEGETABLE DUMPLING**, FROZEN #60585

**6 bags (300 dumplings)**

**BUFFALO SAUCE**, LOW-SODIUM

**5 cups**

**WATER**

**2 cups**

**CELERY STICKS**

**12½ cups  
(about 4 sticks per serving)**

**BLUE CHEESE OR RANCH DRESSING**, OPTIONAL

## 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](#)