



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, SHELLS, 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.

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