



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.