



Making the chicken that makes your menu.™



Korean BBQ Chicken Crisp

Great ideas from the Chefs at Brakebush

FB5247b

The Recipe

- 4 oz. 5247 Ginger Teriyaki Strips
- 1 ea. Flat bread
- ½ tsp. Extra virgin olive oil
- 2 Tbsp. Korean BBQ sauce
- ¼ cup Mozzarella cheese (shredded)
- 2 Tbsp. Onion (julienne)
- 2 Tbsp. Carrot (matchstick)
- 2 Tbsp. Snow pea (cut in half)
- 1 Tbsp. Red pepper (julienne)
- 1 Tbsp. Green onion (finely chopped)

Method:

1. Brush flat bread with olive oil. Follow with the BBQ sauce.
2. Top with mozzarella shred and the chicken.
3. Arrange vegetables neatly and fire in a 450 degree oven until golden brown and crispy.
4. Finish with toasted sesame seeds if desired.