



KOREAN BBQ CHICKEN SIEW MAI



Chicken Siew Mai fried until crisp, tossed in bulgogi sauce with red bell pepper, shredded carrots and broccoli florets, served over white rice, garnished with toasted sesame seeds. Yield: 2 Servings

Ingredients:

15 Each	Chicken Siew Mai [#56507], Prepared According to Package Directions
1 Tbsp.	Sesame Oil
¼ Cup	Carrot, Shredded
¼ Cup	Red Bell Pepper, Julienned
½ Cup	Bulgogi Sauce
¼ Cup	Broccoli Florets, Blanched
2 Cups	White Rice, Cooked

Directions:

1. Heat a medium sauté pan with sesame oil on medium heat.
2. Add in the red bell pepper and carrots, then cook for 2-3 minutes, or until the vegetables have softened.
3. Stir in the bulgogi sauce and **Chicken Siew Mai** until they are evenly coated in the sauce.
4. Fold in the broccoli florets, then cook for another minute and remove from heat.
5. Pour the bulgogi mixture into a serving dish over the white rice.

