



KOREAN MINI CHICKEN TACO BIBIMBAP

POSADA

Tender Korean seasoned rice topped with escabeche, roasted corn, black beans, sliced radish, a sunny side up egg and crispy **Mini Jalapeño Chicken Tacos**.

Yield: 2 Servings

Ingredients:

6 Each	Mini Jalapeño Chicken Tacos [#0251165], Prepared According to Package Directions	¼ Cup	Escabeche, Prepared
2 Cups	White Rice, Prepared	¼ Cup	Corn Kernels, Roasted
¼ Cup	Kimchi, Chopped	¼ Cup	Black Beans
1 Tbsp.	Gochujang	¼ Cup	Radish, Sliced
		1 Each	Sunny Side Up Eggs

Directions:

1. In a small mixing bowl, mix together the white rice, kimchi and gochujang until combined to make the Korean seasoned rice.
2. Place the Korean seasoned rice into a serving bowl and top with the escabeche, roasted corn, black beans, radish, **Mini Jalapeño Chicken Tacos** and a sunny side up egg.

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