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SRIRACHA CHICKEN BIBIMBAP RICE BOWL

Recipe Details

Featuring McCormick® Culinary® Sriracha Seasoning this rice bowl will have your guests bibimbap-ing all around town with the tastes of your new sriracha sensation menu creation!

For the Rice:

1. Prepare red beans & rice mix as directed on box. (Note: method on box is for 32 servings; scale down for use of 1 1/4 cups or red beans and rice.)
2. In a sauté pan on high, heat 1 tablespoon oil until shimmering.
3. Add rice then reduce heat to medium-high. Sear until charred. Add lime juice and zest.

For the Chicken:

1. In a mixing bowl, combine chicken, sriracha seasoning and the 2 remaining tablespoons canola oil. Toss to coat evenly.
2. Preheat grill. Grill chicken to an internal temperature of 165°F. Rest and slice chicken on a bias.

For Plating & Serving:

1. Place rice in the bottom of the bowl.
2. Fan the sliced chicken atop the rice.
3. Artfully garnish with cilantro, carrots, and scallions.

RECIPE TYPE: SOUPS STEWS AND BOWLS

CUISINE: CONTEMPORARY AMERICAN

NUTRITION INFORMATION (PER SERVING)

CALORIES: 360

SODIUM: 990 MG

CARBOHYDRATES: 50 G

PROTEIN: 23 G

MAIN RECIPE | INGREDIENTS | SERVES 4

1 1/4 CUPS **ZATARAINS® RED BEANS & RICE MIX**
 10 OUNCES CHICKEN BREAST
 1/2 TABLESPOON **MCCORMICK CULINARY® SRIRACHA SEASONING**
 1 1/2 TEASPOONS CANOLA OIL
 1 TABLESPOON LIME JUICE, FRESHLY SQUEEZED
 1/2 TEASPOON LIME ZEST
 2 TEASPOONS CILANTRO, FRESH, PICKED
 1 CUP CARROTS, JULIENNED
 1/4 CUP SCALLIONS, JULIENNED