



# GRILLED CHICKEN CHOP BIBIMBAP

Ginger-soy marinated Mountaire® Black Label Chicken Chop™ grilled and served over egg and Kimchi Fried Rice with green onions, shredded carrots, soy braised mushrooms, and spicy gochujang sauce.

Yield: **10 servings**

## INGREDIENTS

- ☐ Mountaire® Black Label Chicken Chop™ 60 oz  
(47270 or 47417) (marinate for 6 hours in tamari and ginger marinade – see recipe)
- ☐ Kimchi Fried Rice (see subrecipe) 5 cups
- ☐ Soy Braised Mushrooms (see recipe) 1 cup
- ☐ Shredded Carrot Salad (see recipe) 2.5 cups
- ☐ Spicy Gochujang Sauce (see recipe) 10 tbsp
- ☐ Scallions (sliced on the bias) 7 tbsp
- ☐ White sesame seeds 5 tsp

## NOTES

---

---

---

---

---

---

---

---

---

---

## DIRECTIONS

1. Grill the marinated Mountaire® Chicken Chop™ to slight char on the outside and an internal temp of 165°F. Slice thin on the bias.
2. Place the Kimchi Fried Rice in the center of each of the 4 bowls.
3. Place the sliced chicken on top of each bowl of rice, fanning slightly.
4. In each bowl, place the soy braised mushroom off to the left side of the rice. Place the carrot salad next to the mushrooms, just to the right.
5. Drizzle the gochujang sauce over the chicken and rice in each bowl. Divide the scallions and sesame seeds into 4 piles, then use to garnish each bowl.
6. Enjoy!

# TAMARI & GINGER MARINADE

## INGREDIENTS

<input type="checkbox"/> Tamari	2 cups
<input type="checkbox"/> Honey	.75 cup
<input type="checkbox"/> Rice wine vinegar	.75 cup
<input type="checkbox"/> Sesame oil	.5 cup
<input type="checkbox"/> Ginger (sliced)	.5 cup
<input type="checkbox"/> Garlic cloves	12 each
<input type="checkbox"/> Crushed red pepper	2 tsp
<input type="checkbox"/> Green onions	.5 cup
<input type="checkbox"/> Black pepper (ground)	5 tsp

## DIRECTIONS

1. Add tamari, honey, rice wine vinegar, sesame oil, sliced ginger, and garlic cloves to a blender.
2. Blend until completely puréed, about 1 minute.
3. Fold in the crushed red pepper, sliced scallions, and black pepper by hand.
4. Use immediately or refrigerate mixture in an airtight container until use.

# SPICY GOCHUJANG SAUCE

## INGREDIENTS

<input type="checkbox"/> Gochujang	2 tbsp
<input type="checkbox"/> Rice wine vinegar	2 tbsp
<input type="checkbox"/> Toasted sesame oil	4 tsp
<input type="checkbox"/> Honey	4 tsp
<input type="checkbox"/> White sesame seeds	.5 tsp

## DIRECTIONS

1. Combine gochujang, rice wine vinegar, sesame oil, and honey in a blender.
2. Blend until emulsified, about 30 seconds.
3. Add white sesame seeds at the end.
4. Use immediately or store refrigerated in a container until use.

# SHREDDED CARROT SALAD

## INGREDIENTS

<input type="checkbox"/> Carrots	2.5 cups
<input type="checkbox"/> Sesame oil	5 tsp
<input type="checkbox"/> White sesame seeds	2.5 tsp
<input type="checkbox"/> Rice wine vinegar	2.5 tbsp
<input type="checkbox"/> Kosher salt	to taste
<input type="checkbox"/> Black pepper (ground)	to taste

## DIRECTIONS

1. Shred the carrot on the course side of a box grater and place in a mixing bowl.
2. Add the remaining ingredients and mix well.
3. Season with salt and pepper to taste.
4. Use immediately.

# SOY BRAISED MUSHROOMS

## INGREDIENTS

<input type="checkbox"/> Crimini mushrooms, cut into quarters	20 oz
<input type="checkbox"/> Garlic cloves, rough chopped	2 tbsp
<input type="checkbox"/> Soy sauce	6.5 tbsp
<input type="checkbox"/> Butter, unsalted	3.5 tbsp
<input type="checkbox"/> Avocado oil	2 tbsp

## DIRECTIONS

1. Pour the avocado oil into the skillet and turn to high heat.
2. Just before the oil starts to smoke, add the mushrooms and brown heavily.
3. Add the garlic and toasted just slightly.
4. Add the soy sauce and reduce until almost dry.
5. Pull off the heat and add the butter, stirring frequently to create an emulsified sauce.
6. Serve immediately.