

**Jennie-O®**

Brand

# KOREAN BBQ TURKEY RICE BOWL

PORTION  
SIZE:  
**1 BOWL**

Ingredients (yields 50 servings)		Quantity
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KOREAN BBQ TURKEY	
JENNIE-O® Savory Turkey Crumbles #08996	7 lbs. 1 oz.
Brown sugar	1 ¼ c.
Low-sodium soy sauce	1 ¼ c.
Apple cider vinegar	2 ½ tbsp.
Gochujang	2 tbsp.
Garlic, minced	1 ½ tbsp.
Ginger, minced	1 ½ tbsp.
Cornstarch	¼ c.
Water, cold	¼ c.

KIMCHI SLAW	
Rice vinegar	½ c.
Gochujang	¼ c.
Low-sodium soy sauce	2 tbsp.
Oil, neutral	2 tbsp.
Garlic, minced	1 ½ tbsp.
Ginger, minced	1 ½ tbsp.
Coleslaw mix	2 lbs.
Red bell pepper, thinly sliced	12 oz.
Green onions, thinly sliced, bias	2 oz.

SPICY CUCUMBER SALAD	
Rice vinegar	1 c.
Low-sodium soy sauce	¾ c.
Sugar, granulated	½ c.
Gochujang	3 tbsp.
Cucumbers, sliced or quarter diced	5 lbs.

FOR SERVING	
Brown rice, cooked	50 c.

Directions
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## Prepare Kimchi Slaw, a minimum of 1 hour before serving:

1. In a bowl, whisk together rice vinegar, gochujang paste, soy sauce, oil, garlic and ginger.
2. Using gloved hands, toss coleslaw mix, sliced red bell pepper and sliced green onions together with dressing until well incorporated.

**CCP:** Cover and cold hold at 41 degrees or below.

## Prepare Korean BBQ Turkey:

1. Combine brown sugar, soy sauce, vinegar, gochujang paste, sesame oil, ginger and garlic.
2. Bring to a boil. Simmer until sauce thickens slightly.
3. Make a slurry by mixing cornstarch and water. Stir into sauce and bring to a boil.  
- Steps 1-3 can be done in advance and stored at 41 degrees or below for up to 7 days.
4. Preheat oven to 350 degrees.
5. Add crumbles to full 2 inch hotel pan.
6. Pour sauce over and mix to combine. Cover.
7. Place in oven and bake for 25-30 minutes or until reaches 140 degrees.

**CCP:** Hot hold at 135 degrees or higher until time of service.

**Serving notes:** Premade Korean sauce can be used in place of making from scratch.

## Prepare Spicy Cucumber Salad:

1. Whisk together vinegar, soy sauce, sugar and gochujang to make dressing.
2. Pour over cucumbers. Using gloved hands, toss to coat all cucumbers in dressing.
3. Cover, label and date.

**CCP:** Cold hold at 41 degrees or below until time of service.

## To assemble, add to a bowl:

1. 1 c. Brown rice
2. ¼ c. Kimchi Slaw
3. ¼ c. Spicy Cucumber Salad
4. 2 ½ oz. Korean BBQ Turkey

**Optional toppings:** Sliced green onions, chopped cilantro, spicy mayo

**One portion provides:** 2 oz. MMA, 2 oz. Grain, ½ cup vegetable, other

## Nutrients Per Serving

Calories	383 cal	Cholesterol	50.9 mg	Dietary Fiber	4 g	Calcium	mg*
Fat	7.7 g	Sodium	739.4 mg	Sugars	9.3 g	Vitamin A	iu*
Saturated Fat	2 g	Potassium	mg*	Protein	17.9 g	Vitamin C	mg*
Trans Fat	g*	Carbohydrates	58.8 g	Iron	mg*	Vitamin D	mcg*

For preparation by a food preparation establishment only, according to the food code or equivalent.

\*Indicates missing Nutrient Information.



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