LOVER'S HOT POT



daypart:

segment:

menu part:

equipment:

2020 CULINARY CONNECTION RECIPES

consumer insight, rationale:

- "Thai" dumplings grew 5% in 2019 (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 7,009 US Operators)
- Entrées with Honey Sriracha grew 38% YOY at US Restaurants (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 7,009 US Operators)
- 47% of consumers find sweet & spicy flavor combinations to be appealing and very appealing (2019 Flavor Consumer Trend Report, Technomic, Inc.)
- 43% of consumers have tried Thai food, enjoy it, and find it to be unique/exciting, while an additional 30% have not tried it, but would like to try it, and think it sounds good (2018 Ethnic Consumer Trend Report, Technomic, Inc.)

Casual Dining, Family/Midscale, C&U, Bistro/Pub,



NO ANTIBIOTICS	CWC KOSHER FOOD	Health cl not the e manufac
Lunch, I	Dinner	

Late Night Dining, B&I

Microwave, Stove Top

Shareable Entrée

Health claims refer to ingredients in the concept, not the entire concept. Please refer to the manufacturers' website for more information.

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Juicy smoked sausage, tender chicken and sirloin steak make up this incredible Asian inspired hot pot. With a honey pepper glaze and crispy Thai vegetable potstickers, you're going to want to share this with the one you love.

2020 CULINARY CONNECTION RECIPES

LOVER'S HOT POT

CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Ajinomoto [®]	2 cup	Golden Tiger® Vegetable Fried Rice	5654390	
Tyson [®] Foods 4 oz. As needed		Hillshire Farm [®] FC, Smoked Rope Sausage* (No MSG, Gluten Free)	1000009400	
		Green Onions, Sliced		
Tyson [®] Foods	4 oz.	The Original Steak-EZE [®] Thick Cut BreakAway [®] Sirloin Beef Steak, Lightly Marinated*	10000004385	
Tyson [®] Foods	4 oz.	Tyson [®] NAE, 100% All Natural, Low Sodium Pulled Chicken, Reverse Blend 65/35 Dark/White* (All Natural, NAE)	10460210928	
Ventura Foods®	2 tsp.	Citation® All Purpose Salad Oil	40007CTA	
Ajinomoto® 3 ea.		Ajinomoto [®] Thai Vegetable Potstickers*	5280430	
1/	1/3 сир	Water		
Ventura Foods®	¼ cup	Sauce Craft [®] Asian Gochujang Sauce* (Kosher)	22778SCR	
Ventura Foods®	¼ cup	Sauce Craft [®] Honey Sriracha Sauce* (Gluten Free, Kosher)	22776SCR	

*This product has acceptable item substitutions that are eligible for the Culinary Connection recipes:

- Tyson® Foods All Smoked Sausage SKUs; All Philly Steak and Beefsteak SKUs; All Chicken Ingredient Meat SKUs
- Ajinomoto[®] All Potsticker SKUs
- Ventura Foods[®] All Sauce Craft[®] SKUs



- 1. Microwave fried rice covered for 4-5 minutes and hold warm.
- 2. Slice sausage and green onions, reserve.
- 3. In a sauté pan over medium-high heat cook the Philly meat. Take out of pan and hold warm.
- 4. In the same sauté pan add the sliced smoked sausage and pulled chicken. Cook for 4-5 minutes, stirring occasionally. Hold warm.
- 5. In a small separate sauté pan on a medium high heat add oil. Place 3 potstickers in the sauté pan, bottom side down. When the bottom is golden brown add 1/3 cup water, cover and steam for 3 minutes. Hold warm.
- 6. In a bowl mix the gochujang and honey sriracha sauces.

To build:

- 1. In a serving bowl place the fried rice.
- 2. Stack each meat on top of the rice.
- 3. Drizzle the Asian sauce over the meat and rice.
- 4. Place the 3 potstickers in the rice bowl.
- 5. Garnish with sliced green onions and serve with chop sticks.

YIELD: 1 Serving











