

# Grilled Gochujang-Pomegranate Fried Chicken w/ Asian Cucumber Slaw

Crunchy juicy fried chicken tossed in a peppery Korean inspired savory sauce and served over a refreshing raw Asian cucumber slaw.



# GRILLED GOCHUJANG-POMEGRANATE FRIED CHICKEN w/ ASIAN CUCUMBER SLAW



DIRECTIONS:

YIELD: 10 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ventura Foods	As needed	Mel-Fry Clear Frying Oil	.25	40013	
Tyson Foods	30 pcs.	Heritage Valley UC Steakhouse Tenderloin Fritter	15.30	10025230398	
	1 qt.	Asian Slaw Mix	4.16		
	10 Tbsp.	Cucumbers, Seeded and Bias Cut	2.00		
Ventura Foods	5 oz.	Asian Sesame Dressing	.63	85656HVR	
Ventura Foods	1 ½ cups	Sauce Craft Gochujang Sauce	3.00	22778-SCR	
	1 ¼ cups	Pomegranate Seeds	1.00		
Savor Imports	1 ¼ cups	Sliced Pickled Red Onion	7.90	710501	

Directions for the Operator:

1. Preheat convection deep fryer to 350° and preheat char broiler to medium-high.
2. Deep fry tenderloins for 3-5 minutes, until internal temperature reaches 165°.
3. Remove tenderloins from fryer and toss with gochujang sauce. Then place tenderloins on char broiler for 1 minute until a char mark is evident.
4. Pack everything for transport. Pack the pomegranate seeds, pickled onions, slaw mix, cucumbers and Asian dressing separately.

Directions for the Consumer:

1. Hold the tenders in a preheated 325° oven until service.
2. Toss the cucumbers, slaw mix and sesame dressing together. Season with salt and pepper and hold chilled.
3. Arrange the tenders on a tray or in serving containers and top with the slaw.
4. Garnish with the pomegranate seeds and pickled onions. Serve immediately.

## FOOD COST CALCULATOR

Menu Price \$ \$95.00

Total Cost \$ \$34.24

Cost Margin % 36%

Net Profit \$ \$60.76

\*Approximate ingredient costs & gross profit



Recipe Created by:

**Chef Jason Hooker**