



Korean Style BBQ Chicken with Lobster Risotto

Approx. Servings/Yield: Serves 8

Prep/Cook Time: Marinate 8-24 hours, 30 minutes to cook

Ingredients:

1 jug (64 oz.)	MINOR'S Teriyaki RTU Sauce #31650-2
2 tbsp.	MINOR'S Natural Gluten Free Chicken Base #43706-7
1 tbsp.	ACH DURKEE Ginger Ground #54380
3/4 c.	Green Onions, chopped
2 c.	DEL MONTE Pineapple Juice #2400001469
1 tbsp.	ROLAND Sesame Oil #87162
4 tbsp.	ROLAND Sriracha Sauce #87178
8 ea.	TYSON Chicken Breast, raw #4318
to taste	ROLAND Sesame Seeds Plum #82454 garnish
1 pouch (48 oz.)	STOUFFER'S Parmesan Risotto thawed #55586100
2 tbsp.	MINOR'S Lobster Base #31506-8
1 1/2 c.	ROLAND Artichoke Hearts quarters #40212
1 1/2 c.	HIGH LINER/FPI Lobster Claw & Knuckle Meat cooked
1 tbsp.	Lemon Zest

Directions:

- Combine the teriyaki sauce with chicken base, ginger, green onions, pineapple juice, sesame oil and sriracha sauce. Reserve half for marinade.
- Marinate chicken breast for 8-24 hours.
- Grill or roast chicken until fully cooked (165 f). Hold warm for service.
- Heat the risotto in a large sauté pan. Add the lobster base, artichoke and lobster meat w/ lemon zest and continue to cook until lobster has been heated.
- To plate: placed sliced chicken breast on plate and top with korean sauce, sprinkle some sesame seeds over the sauce.
- Place 6 oz. of risotto mix on the other side of the sliced chicken.
- Serve the hot food hot.