



## Honey sriracha-pineapple chicken bowl

Crispy honey sriracha glazed boneless wings served atop sweet pineapple-scallion rice made with whole grain brown rice, crushed pineapple, soy sauce, fresh scallions and garlic & ginger – garnished with sriracha-honey marinated pineapple tidbits and sliced scallions.

*SERVINGS: 10 each (1 chicken & rice bowl per serving)*

<b>Ingredients</b>	<b>Amount</b>
Sriracha-Honey Pineapple Tidbits (see sub-recipe)	1 1/4 C. (approx. 7 oz.)
Pineapple-Scallion Rice (see sub-recipe)	2 1/2 qts. (approx. 61 oz.)
Tyson® Honey Sriracha Boneless Wings #6147-928	60 ea. (approx. 52 oz.)
Scallions, Fresh, thinly cut on slight bias	3 1/3 Tbsp. (approx. 0.25 oz.)

### DIRECTIONS:

1. Prepare the Sriracha-Honey Pineapple Tidbits no later than 8-hours prior to the day of service, and maximum up to 48-hours prior to the day of service, by following the provided sub-recipe.
2. Prepare the Pineapple-Scallion Rice just prior to service by following the provided sub-recipe.
3. Arrange the frozen honey sriracha bnl wings in a single layer on a parchment lined sheet pan. Heat the pan of boneless wings uncovered in a preheated 375°F convection oven for 12-16 minutes or until the minimum internal temperature reaches 165°F. Hold the heated honey sriracha bnl wings uncovered in a hot box at 145°F until ready to serve.
4. When ready to build the chicken & rice bowls, arrange the following components into individual serving bowls, going from bottom to top:  
Prepared Pineapple-Scallion Rice: 1-cup (6.15-ounces) - Heated Honey Sriracha Boneless Wings: 6-each, arranged in a pile centered atop the rice - Prepared Sriracha-Honey Pineapple Tidbits: 2-tablespoons (0.66-ounce), distributed atop the bnl wings.
5. Garnish the top of the chicken with 1-teaspoon of sliced scallions and serve immediately.

### **TYSON® PRODUCTS USED:**

#6147-928 Tyson® Wei Café™ Honey Sriracha Boneless Wings

## pineapple-scallion rice

Honey Sriracha-Pineapple Chicken Bowl (sub-recipe)

*Yield: 2 1/2-quarts (approximately 61.50-ounces)*

<b>Ingredients</b>	<b>Amount</b>
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Pineapple, Crushed, Canned, Packed in 100% Juice, drained	4 5/8 C. (approx. 38 oz.)
Tap Water	3 7/8 C. (approx. 31 oz.)
Whole Grain Brown Rice	2 3/4 C. (approx. 21 oz.)
Carrot Matchsticks, chopped	1/2 C. (approx. 2 oz.)
Soy Sauce, Light	3 2/3 Tbsp. (approx. 2 oz.)
Granulated Garlic	1 Tbsp.
Onion Powder	1 7/8 tsp.
Ginger Powder	1 3/8 tsp.
Ground Black Pepper	1 tsp.
Scallions, Fresh, thinly cut on slight bias	1 C. (approx. 2.50 oz.)

**DIRECTIONS:**

1. Drain the canned crushed pineapple in a strainer, reserving both the pineapple juice and the pineapple solids in separate containers. After straining, the net yield should be approx. 1 3/8-C of pineapple juice and 3 1/4 C of pineapple solids.
2. Measure out 1 3/8-cups (approx. 11.30-oz.) of the strained pineapple solids. Cover and set aside the strained pineapple solids, and reserve for use after the rice is cooked.
3. Combine all of the strained pineapple juice (approx. 1 3/8-C.) into a 2" deep half-size hotel pan with the water, brown rice, chopped carrots, soy sauce and dried spices and whisk together. Cover the pan tightly with plastic wrap and then cover tightly again with aluminum foil.
4. Bake the covered pan of rice in a preheated 350°F oven for approximately 35-45 minutes or until most of the water is absorbed. Allow the cooked rice to sit covered for 10 minutes before proceeding.
5. Fluff the cooked rice with a fork, and then gently mix in the reserved strained pineapple solids (approx. 1 3/8-C.) and the sliced scallions until thoroughly combined. Hold the prepared Pineapple-Scallion Rice covered in a hot box at 145°F until ready to serve.

**Sriracha-honey pineapple tidbits**

Honey Sriracha-Pineapple Chicken Bowl (sub-recipe)

*Yield: 1 1/4-cups (approximately 6.65-ounces)*

<b>Ingredients</b>	<b>Amount</b>
Pineapple, Tidbits, Canned, Packed in 100% Juice, drained	5/8 C. (approx. 4.50 oz.)
Honey	2 1/2 Tbsp. (approx. 2 oz.)
Sriracha Hot Sauce	1 1/4 tsp. (approx. 0.25 oz.)

Granulated Garlic	1/3 tsp.
Ground Black Pepper	Pinch

**DIRECTIONS:**

1. Prepare this sub-recipe no later than 8-hours prior to, and maximum up to 48-hours prior to, the day of service.
2. Combine all the ingredients in a mixing bowl and gently mix together until thoroughly combined. Marinate the prepared Sriracha-Honey Pineapple Tidbits covered under refrigeration at 38°F for a minimum of 8-hours to allow the flavors to fully develop and blossom. Continue to hold covered under refrigeration until ready to serve.

SKU Number: 6147-928

CN Portion	6 pieces
M/MA (oz)	2.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	290
Total Fat (g)	13.00
Saturated Fat (g)	2.50
Sodium (mg)	370
Carbs (g)	22
Protein (g)	22

