

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.



INGREDIENTS

SERVES

10 EACH (1 CHICKEN & RICE BOWL PER SERVING)

Honey Sriracha-Pineapple Chicken Bowl

1 1/4 C. (approx. 7 oz.)

Sriracha-Honey Pineapple Tidbits (see sub-recipe)

2 1/2 qts. (approx. 61 oz.)

Pineapple-Scallion Rice (see sub-recipe)

60 ea. (approx. 52 oz.)

[Tyson® Honey Sriracha Boneless Wings](#)

3 1/3 Tbsp. (approx. 0.25 oz.)

Scallions, Fresh, thinly cut on slight bias

Pineapple-Scallion Rice

4 5/8 C. (approx. 38 oz.)

Pineapple, Crushed, Canned, Packed in 100% Juice, drained

3 7/8 C. (approx. 31 oz.)

Tap Water

2 3/4 C. (approx. 21 oz.)

Whole Grain Brown Rice

1/2 C. (approx. 2 oz.)

Carrot Matchsticks, chopped

3 2/3 Tbsp. (approx. 2 oz.)

Soy Sauce, Light

1 Tbsp.

Granulated Garlic

1 7/8 tsp.

Onion Powder

1 3/8 tsp.

Ginger Powder

1 tsp.

Ground Black Pepper

1 C. (approx. 2.50 oz.)

Scallions, Fresh, thinly cut on slight bias

Sriracha-Honey Pineapple Tidbits

5/8 C. (approx. 4.50 oz.)

Pineapple, Tidbits, Canned, Packed in 100% Juice, drained

2 1/2 Tbsp. (approx. 2 oz.)

Honey

1 1/4 tsp. (approx. 0.25 oz.)

Sriracha Hot Sauce

1/3 tsp.

Granulated Garlic

Pinch

Ground Black Pepper

Honey Sriracha-Pineapple Chicken Bowl Directions

1. Prepare the Sriracha-Honey Pineapple Tidbits 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 bnls 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 bnls 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 bnls wings.
5. Garnish the top of the chicken with 1-teaspoon of sliced scallions and serve immediately.

Pineapple-Scallion Rice

1. 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.
2. 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.
3. 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

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.

