



## Gochujang Brunch Bowl

A brunch bowl with a kick from a trending global flavor, Gochujang.

### INGREDIENTS

8 oz Lamb's Supreme® Tater Puffs® (Item H30)  
3 oz grilled chicken, chopped or diced  
1 egg, hard boiled  
¼ cup gochujang (Korean hot pepper paste)  
¼ cup sesame oil  
3 Tbsp honey  
Carrots, shredded or julienned  
Cucumber, shredded or julienned  
Gim/nori (seaweed), sliced or crushed  
Green onion, chopped  
Toasted sesame seeds

### DIRECTIONS

1. Prepare Lamb's Supreme® Tater Puffs® in accordance with manufacturer's directions.
2. Combine gochujang, sesame oil, honey, and mix well. Adjust as needed. Add more honey to make sweeter. Set mixture aside.
3. Plate Lamb's Supreme® Tater Puffs® in bowl and layer in chicken, carrots, and cucumbers around bowl. Drizzle sesame oil (optional). Top with gim/nori, green onion, and toasted sesame seeds. Finish with gochujang mixture.

### Yield

1 portion