

ZESTY KOREAN BEEF & VEGGIE BOWL

Start with our tender Beef Pot Roast with Seasoned Gravy and Cilantro Lime Rice for a bright, aromatic base. Then, pile on a colorful medley of fresh, crisp veggies like shredded carrot, thinly sliced cucumber, and vibrant green onion. A sprinkle of toasted sesame seeds adds that perfect authentic touch and a bit of crunch (totally optional, but highly recommended!).


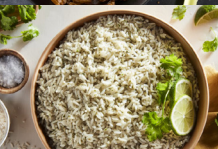






Ingredients:

- 5 lbs. Beef Pot Roast with Seasoned Gravy
- 2 oz. Gochujang Sauce
- 4 lbs. Sandridge® Cilantro Lime Rice
- 1 large carrot, shredded
- 1 cucumber, sliced thin
- 1 bunch green onion, bias cut
- TT Sesame Seed (optional)

Instructions:

1. Heat beef pot roast and rice to 165°F
2. Mix gochujang sauce into pot roast
3. Plate rice into a bowl and top with beef and vegetables
4. Garnish with green onion and sesame seeds

	Product	Description	Code #	Pack Size
	Simply Crafted™ Beef Pot Roast with Seasoned Gravy	Pot Roast seasoned to perfection and cooked until it is fall-apart tender.	107508	6/16 oz. Trays
	Sandridge® Cilantro Lime Rice	Elevate your menu with vibrant flavors! Our Cilantro Lime Rice features fluffy long-grain rice, the sun-kissed flavor of lime juice and the aromatic freshness of chopped cilantro.     	966722	4/4 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



acosta



SCAN TO
VISIT OUR
MICROSITE



follow us @sandridgefood