

# KOREAN CHICKEN SLIDERS



Let's get comfortable for this scrumptious treat!

#1297



## QUICK NOTES

CHICKEN  
NUT FREE  
CALORIES/PERSON (750 CAL)  
SLOW COOKER TIME:  
MIN. 6 HOURS  
MAX. 8 HOURS  
GOURMET COOKING TIME:  
NOT RECOMMENDED  
LEVEL: EASY

## MUST HAVES

SALT  
VEGETABLE OIL

## INGREDIENTS

\*CHICKEN BREAST  
\*CHOPPED ONIONS  
\*GOCHUJANG SAUCE (MIXED  
CHICKEN BROTH, SOY SAUCE,  
SESAME OIL, BROWN SUGAR,  
GARLIC AND GINGER)  
\*SESAME COLESLAW  
\*HOMEMADE KIMCHI  
\*LIME  
\*ROLLS  
\*PANTRY BOY SEASONING  
\*OIL

## 2 people

14-OZ  
1/2 CUP  
1 CUP  
  
2 SERVING  
2 SERVING  
1 LIME  
2 SERVING  
1/2 TEASPOON  
1 TABLESPOON

## 4 people

28-OZ  
1 CUP  
1 CUP  
  
4 SERVING  
4 SERVING  
1 LIME  
2 SERVING  
1 TEASPOON  
2 TABLESPOON

Ingredients for this recipe labeled in PURPLE.

## SAFE HANDLING:

Ingredients must be consumed within 3-5 day time frame in order to maintain food quality and to avoid possible food poisonings. Make sure raw poultry and meat are not cross-contaminated with ready to eat ingredients! i.e. (if a cutting board and knife are used for cutting meat, both must be washed and sanitized before being used to prepare a salad). Make sure to wash and dry your produce before cooking or consuming!



### SLOW COOKING

#### KITCHENWARE

- SMALL SLOW COOKER (2PPL)
- MEDIUM SLOW COOKER (4PPL)
- BAKING SHEET



### FAST COOKING

**Unpack and display all recipe ingredients.  
Preheat the oven to 425 degrees prior to meal service time.  
Refer to the ingredients chart for the measurements.**

**OR**

#### Get your Slow Cooker ready

- Drizzle oil, place chopped onions, chicken breast strips, gochujang sauce and a large pinch of Pantry Boy seasoning into the slow cooker.
- Gently stir.
- Cover.
- Add a few extra drops of water if using a large Slow Cooker.

#### SET:

HIGH to cook 5 hours  
LOW to cook 7 hours

- Prior to meal service time shred your chicken with 2 forks.

#### Get your Stove started

- For optimal results, this recipe is not recommended for stove top cooking.

Warm rolls prior to meal service time.

#### Warm the rolls

Preheat the oven to 425 degrees and warm your rolls on a baking sheets for a 3-5 minutes to your liking. Turn off the oven.

#### Finish and serve

Open the rolls and fill them with Korean shredded chicken. Add some of the juice from the pot if you prefer it juicier and top it off with sesame coleslaw and serve with homemade kimchi and lime wedges.

Bon appétit!

Remember to share your masterpiece!  
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