



Gourmet

# KOREAN BBQ

# GOUJONS



brought to you by  
**KEPAK**

## Ingredients:

6 Big Al's Battered Chicken Goujons, 30g  
Korean BBQ, 5g Pickled Red Onions, 30g Kimchi  
Slaw

## What To Do:

- 1 Cook the Tenders as per packaging.
- 2 To make Pickled Red Onions: Mix 100ml white wine or cider vinegar, 1 tsp salt, and 1 tbsp caster sugar. Bring to a boil and let cool to about 50 degrees then add 4 small thinly half-sliced red onions
- 3 To make kimchi slaw: Mix 20g kimchi, 30g shredded carrot,  $\frac{1}{4}$  white cabbage shredded,  $\frac{1}{4}$  tbsp rice vinegar,  $\frac{1}{2}$  tbsp honey,  $\frac{1}{2}$  tsp soya sauce & 75g mayonnaise or yoghurt
- 4 Toss the tenders in 30g of Korean BBQ for every 6 goujons, place in a tray top with the slaw and finish with 4-5 pickled red onions



Kimchi Slaw



Pickled Red Onions



Korean BBQ Sauce



6 Big Al's Battered  
Chicken Goujons



**KOREAN BBQ**

**GOUJONS**

Elevated



brought to you by  
**KEPAK**

# Ingredients:

6 Big Al's Battered Chicken Goujons, 30g  
Korean BBQ, 5g Pickled Red Onions

# What To Do:

- 1 Cook the Tenders as per packaging.
- 2 To make Pickled Red Onions: Mix 100ml white wine or cider vinegar, 1 tsp salt, and 1 tbsp caster sugar. Bring to a boil and let cool to about 50 degrees then add 4 small red onions cut in half and thinly sliced.
- 3 Toss the tenders in 30g of Korean BBQ for every 6 goujons, to finish evenly top with cooled pickled red onion



Pickled Red Onions



Korean BBQ Sauce



6 Big Al's Battered  
Chicken Goujons



KOREAN BBQ

Classic

GOUJONS



brought to you by  
**KEPAK**

# Ingredients:

6 Big Al's Battered Chicken Goujons, 30g  
Korean BBQ Sauce



Sliced Spring Onions



Korean BBQ Sauce



6 Big Al's Battered  
Chicken Goujons

# What To Do:

- 1 Cook the Tenders as per packaging.
- 2 Toss the tenders in 30g of Korean BBQ for every 6 goujons, to finish add a sprinkle of toasted sesame seeds or sliced spring onion