Pineapple Chicken Rice Bowls

50 servings

Ingredients:

- 2 cups cornstarch
- Chicken breasts, 5 pounds cut into small cubes
- Olive oil
- Salt and pepper to taste
- Pineapple tidbits, 3 pounds
- 9 tablespoons garlic
- Ginger (rehydrate the dried) 10 tablespoons
- 5 tablespoons sesame oil
- Light soy sauce, 9 tablespoons
- Rice vinegar, 9 tablespoons
- Cornstarch 27 tablespoons cornstarch
- 4 large onions cut into chunks
- 14 bell peppers cut into chunks

Instructions:

1. Add the cornstarch and chicken pieces to a medium bowl and toss well until the chicken is coated in the cornstarch.
2. Heat the Blackstone over medium high heat and add the olive oil
3. Once the olive oil has heated, add the chicken pieces and pepper, and brown on all sides until cooked through, 16o degrees.
4. Remove the chicken to a plate.
5. Drain the pineapple, reserving the juice from the can in a large bowl.
6. Add the sesame oil, garlic ginger, soy sauce, rice vinegar and cornstarch to the bowl with the pineapple juice and whisk to combine. Set aside.
7. Add the onion and the peppers to the black stone and cook until just slightly softened. Add the pineapple juice mixture and stir just until thickened (this should only take a minute 1 minute or so).
8. Add the pineapple chunks and chicken stir to coat, and serve over rice.