



Steamed Chicken and Spinach Rice Bowl



Ingredients

Single Serving

- 3 oz. **Garlic Sesame Sauce*** (Starport 209)
- 4 oz. Chicken thigh or breast, marinated (see below), sliced 1"x½"
- 6 oz. Spinach leaves
- 8 oz. Rice, cooked (approximately 2 C.)
- 1 Tbsp. Green onions, chopped (for garnish)

*Other favorite Starport sauces for rice bowls:

Classic Wok Sauce (Starport 250), **Spicy Orange Sauce** (Gluten Free Starport 127) and **XOX Sweet Teriyaki** (Starport 217)



Instructions

1. Marinate chicken (see below).
2. Cook rice per manufacturer's instructions. Use long or medium grain or par-boiled rice.
3. Steam marinated chicken in a container for about 15 minutes until done (save liquid from steamed chicken).
4. Steam spinach 3-5 minutes.
5. Place cooked rice on one side of a take-out bowl or plate container.
6. Place chicken including liquid and spinach along side of rice.
7. Drizzle **Garlic Sesame Sauce** over chicken, spinach and rice.
8. Garnish with chopped green onions.

Chicken Marinade

1. To marinate: For 10 lbs. sliced or diced chicken, dissolve 0.4 lb. (¾ C.) **Marinade Seasoning** (Starport 356) in 2½ C. water then marinate meat for 30 minutes or more.

Options:

1. Chicken may be replaced with, beef, pork or shrimp.
2. Spinach may be replaced with other vegetables.