



UCOOK

Sriracha-mayo Chicken Rice Bowl

with lime juice, guacamole & a sweet soy
sauce

A bed of fluffy jasmine rice is topped with pickled cucumber & radish, guacamole, and buttery chicken slices drizzled with a sweet soy sauce. Sprinkled with fresh chilli, chopped peanuts, and coriander for a final flourish of crunch & zing. Last but not least, the bowl is drizzled with sriracha mayo.


Hands-on Time: 25 minutes

Overall Time: 30 minutes

Serves: 1 Person

Chef: Thea Richter

 Fan Faves

 Strandveld | Pofadderbos Sauvignon Blanc

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Ingredients & Prep

100ml	Jasmine Rice <i>rinsed</i>
3g	Fresh Coriander <i>rinsed & roughly chopped</i>
10ml	Sriracha Sauce
40ml	Kewpie Mayo
15ml	Lime Juice
50g	Cucumber <i>rinsed & cut into half-moons</i>
20g	Radish <i>rinsed & sliced into rounds</i>
1	Free-range Chicken Breast
40g	Guacamole
30ml	Sweet Soy <i>(25ml Low Sodium Soy Sauce & 5ml Honey)</i>
1	Fresh Chilli <i>rinsed, deseeded & finely sliced</i>
10g	Peanuts <i>roughly chopped</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Paper Towel
Butter

1. READY, STEADY, RICE! Place the rinsed rice in a pot with 150ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, about 10 minutes. Remove from the heat and steam, 8-10 minutes. Toss through ½ the chopped coriander and cover.

2. SRIRACHA MAYO In a small bowl, combine the sriracha (to taste) and the mayo. Loosen with water in 5ml increments until a drizzling consistency.

3. IN A PICKLE In a bowl, combine the lime juice, 5ml of sweetener, and 10ml of water. Add the cucumber half-moons and the radish rounds. Toss until coated and set aside to pickle. Drain just before serving.

4. GOLDEN CHICK Place a pan (with a lid) over medium-high heat with a drizzle of oil. Pat the chicken breast dry with paper towel. When hot, fry the chicken on one side until golden, 2-4 minutes. Flip, cover with the lid, and fry until cooked through, 2-4 minutes. During the final 1-2 minutes, baste with a knob of butter. Rest for 5 minutes before slicing and seasoning.

5. GET BOWLED OVER! Plate up the rice. Top with the pickled cucumber & radish, the guacamole, and the chicken slices drizzled with the sweet soy. Sprinkle over the sliced chilli (to taste), the chopped peanuts, and the remaining coriander. Drizzle over the sriracha mayo (to taste). Tuck in, Chef!

Nutritional Information

Per 100g

Energy	865kj
Energy	207kcal
Protein	10.3g
Carbs	17g
of which sugars	1.9g
Fibre	1.1g
Fat	4.9g
of which saturated	0.9g
Sodium	322mg

Allergens

Egg, Gluten, Dairy, Allium, Peanuts, Wheat, Sulphites, Soy

Cook
within 3
Days