



# UCOOK

## Sweet Citrus Soy Chicken & Rice Bowls

**with cucumber ribbons & crispy wonton strips**

Two words describe this sweet citrus soy chicken rice bowl. 'Yum' and 'yum', Chef! A bed of fluffy basmati rice forms the base in the bowl, which is topped with garlic & ginger, sweet citrus soy chicken. Then comes the cooling cucumber, crispy wonton strips, and sriracha mayo drizzle. Finished with kimchi for an extra yum.

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**Hands-on Time:** 20 minutes

**Overall Time:** 35 minutes

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**Serves:** 1 Person

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**Chef:** Cara Marshall

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 Fan Faves

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 Strandveld | First Sighting Sauvignon Blanc

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## Ingredients & Prep

|        |  |
|--------|--|
| 100ml  | White Basmati Rice<br><i>rinse</i>   |
| 5      | Wonton Wrappers<br><i>cut into 2cm thick strips</i>  |
| 60ml   | Sweet Citrus Soy<br><i>(30ml Orange Juice, 15ml Low Sodium Soy Sauce &amp; 15ml Honey)</i> |
| 10g    | Fresh Ginger<br><i>peel &amp; grate</i>  |
| 1      | Garlic Clove<br><i>peel &amp; grate</i>  |
| 150g   | Free-range Chicken Mini Fillets  |
| 10ml   | Cornflour  |
| 1 unit | Sriracha Mayo  |
| 100g   | Cucumber<br><i>rinse &amp; roughly dice</i>  |
| 1      | Spring Onion<br><i>rinse, trim &amp; finely slice</i>                                      |
| 30g    | Kimchi<br><i>drain &amp; roughly chop</i>  |

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel

**1. FLUFFY RICE** Place the rinsed rice in a pot with 200ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork and cover.

**2. CRISPY WONTON STRIPS** Place a pan over high heat with enough oil to cover the base. When hot, fry the wonton strips until crispy and golden, 30-60 seconds per side. Drain on paper towel and season.

**3. CITRUS SOY CHICKEN** In a bowl, combine the sweet citrus soy, the grated ginger & garlic, and seasoning. Set aside. Pat the chicken dry with paper towel. Cut into bite-sized pieces and coat in the cornflour. Return the pan to medium heat with enough oil to cover the base. When hot, fry the chicken until browned, 1-2 minutes per side. Remove from the heat and drain the oil. Add the sweet citrus soy sauce and a splash of water to the pan with the chicken. Return the pan to medium heat and simmer until slightly thickened, 2-3 minutes. Remove from the heat.

**4. SRIRACHA MAYO SAUCE** In a small bowl, loosen the sriracha mayo with water in 5 ml increments until drizzling consistency.

**5. YUM YUM RICE BOWLS** Bowl up the rice. Top with the chicken & all the sauce and the diced cucumber. Drizzle over the loosened sriracha mayo. Scatter over the toasted wonton strips. Garnish with the sliced spring onion and the chopped kimchi.

## Nutritional Information

Per 100g

|                    |         |
|--------------------|---------|
| Energy             | 779kj   |
| Energy             | 186kcal |
| Protein            | 8.5g    |
| Carbs              | 24g     |
| of which sugars    | 4.2g    |
| Fibre              | 1g      |
| Fat                | 6.3g    |
| of which saturated | 1.1g    |
| Sodium             | 274mg   |

## Allergens

Egg, Gluten, Allium, Wheat, Sulphites, Soy

Cook  
within 3  
Days