



# 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.

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**Hands-on Time:** 30 minutes

**Overall Time:** 35 minutes

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**Serves:** 3 People

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**Chef:** Thea Richter

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 Fan Faves

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 Strandveld | Pofadderbos Sauvignon Blanc

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## Ingredients & Prep

300ml	Jasmine Rice <i>rinsed</i>
8g	Fresh Coriander <i>rinsed &amp; roughly chopped</i>
30ml	Sriracha Sauce
120ml	Kewpie Mayo
45ml	Lime Juice
150g	Cucumber <i>rinsed &amp; cut into half-moons</i>
60g	Radish <i>rinsed &amp; sliced into rounds</i>
3	Free-range Chicken Breasts
120g	Guacamole
90ml	Sweet Soy <i>(75ml Low Sodium Soy Sauce &amp; 15ml Honey)</i>
2	Fresh Chillies <i>rinsed, deseeded &amp; finely sliced</i>
30g	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 450ml 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, 15ml of sweetener, and 30ml 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 breasts 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