

# PERi-PERi Rice Bowl



## Ingredients

### For the dressing:

- 50ml PERi-PERi sauce (choose your flavour)
- 10ml soy sauce
- 1 tbsp sesame seeds
- 1 tbsp brown sugar

### For the rice bowl:

- 2 tbsps sesame oil and 1 tbsp vegetable oil mixed together
- 1 zucchini, grated
- 1 carrot, grated
- 80g spinach
- 1 cup long grain rice
- 150g cooked shredded chicken
- 2 large eggs
- 2 tbsps vinegar



## Method

- 1 Cook rice as directed on packet.
- 2 When rice is cooked, heat a separate frying pan with a few drops of the mixed oil. Separately stir-fry all vegetables until slightly soft, about 5 mins.
- 3 Bring a pot of water to boil, add a splash of vinegar, whisk to get a whirl pool, crack in your eggs and cook for 3 minutes. Drain.
- 4 Meanwhile, heat a pan and add PERi-PERi sauce, soy sauce, sesame seeds and brown sugar. Once the sugar is dissolved add the chicken until cooked through.
- 5 Place cooked rice in bowl, top with stir fried veg, chicken mix and poached egg. Dive in!