

RECIPE OF THE MONTH



Asian Chicken Rice Bowl

<https://www.tasteofhome.com/recipes/asian-chicken-rice-bowl/>

TOTAL TIME: Prep/Total Time: 20 min. YIELD: 4 servings.

This super flavorful, nutrient-packed dish makes use of supermarket conveniences like coleslaw mix and rotisserie chicken. This recipe is easily doubled or tripled for large families. —Christianna Gozzi, Asteria, New York

Ingredients

- 1/4 cup rice vinegar
- 1 green onion, minced
- 2 tablespoons reduced-sodium soy sauce
- 1 tablespoon toasted sesame seeds
- 1 tablespoon sesame oil
- 1 tablespoon honey
- 1 teaspoon minced fresh gingerroot
- 1 package (8.8 ounces) ready-to-serve brown rice
- 4 cups coleslaw mix (about 9 ounces)
- 2 cups shredded rotisserie chicken, chilled
- 2 cups frozen shelled edamame, thawed

Directions

1. For dressing, whisk together first 7 ingredients. Cook rice according to package directions. Divide among 4 bowls.
2. In a large bowl, toss coleslaw mix and chicken with half of the dressing. Serve edamame and slaw mixture over rice; drizzle with remaining dressing.