

Thai Chicken or Beef Bowl

- Prep Time: 15 minutes
- Cook Time: 45 minutes
- Total Time: 1 hour
- Servings: 2



Ingredients:

- 2 tablespoons Burman's Reduced Sodium Soy Sauce
 - 2 tablespoons Tuscan Garden White Vinegar, divided
 - 2 teaspoons Simply Nature Organic Light Agave Nectar, divided
 - 2 tablespoons minced ginger, divided
 - 3 tablespoons bias-sliced green onion, divided, plus additional for garnish
 - 8 ounces Never Any! Chicken Breast or Black Angus Ribeye Steak, thinly sliced
 - 1/4 teaspoon Stonemill Iodized Salt, divided, plus additional to taste
 - 1/2 cup Simply Nature Organic Quinoa or 1/2 cup Earthly Grains Long Grain White Rice
 - 3 tablespoons Carlini Canola Oil, divided
 - 1 red bell pepper, cut into 1-inch pieces
 - 1 cup broccoli florets
 - 1/2 cup peeled carrots
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Directions:

1. In a large bowl, combine soy sauce, 1 tablespoon vinegar, 1 teaspoon agave nectar, 1 tablespoon ginger, 1 tablespoon green onion and choice of chicken or ribeye. Refrigerate and marinate for 30 minutes.
2. In a small bowl, combine the remaining 1 tablespoon vinegar, 1 teaspoon agave nectar, 2 tablespoons green onions and 1/8 teaspoon salt. Reserve.
3. In a small pot, cook the quinoa or white rice per package instructions with the remaining 1/8 teaspoon salt, about 15 minutes.
4. In a large skillet, heat 2 tablespoons canola oil and the remaining 1 tablespoon ginger over medium-high heat. Sauté each vegetable separately, until tender. Season each to taste with salt. Reserve.
5. In the same large skillet, heat the remaining 1 tablespoon canola oil over high heat. Sauté the chicken or ribeye until cooked through.
6. Spoon the quinoa or rice into the center of a bowl. Add each vegetable individually around the quinoa or rice followed by the chicken or beef.
7. Garnish with the green onions and pour the reserved vinegar and agave mixture over the quinoa or rice and vegetables.



Recipe Courtesy of:
ALDI Test Kitchen