



TEAM FOUR
FOODSERVICE



Crunchy Mandarin Orange Rice Bowl

Yield: 4 -6 servings

Ingredients:

4 cups Napa cabbage, shredded
4 cups Field greens
4 cups Baby spinach
3 cups Jasmine rice, held warm
24 oz Boneless chicken breast chunks, cooked, held warm
3 cups Broccoli florets, blanched, drained, chilled
3 cups Grape tomato, halved
2 cups Mandarin oranges
6 tbsp Scallions, chopped
18 fl oz Mandarin Orange Sesame Ginger Dressing
6 tbsp Almonds, sliced, toasted
6 tsp Sesame seeds, toasted
1 1/2 cups Wonton strips

Directions:

1. Sauté the sausage crumbles, onions, tear drop Combine the Napa, field greens and spinach and place 2 cups mix into service bowl.
2. Portion ½ cup Jasmine rice atop the greens.
3. Top rice with 4 oz. warm chicken breast chunks.
4. Garnish salad with broccoli, tomato halves, and mandarin orange sections.
5. Top with Mandarin Orange Sesame Ginger Dressing (KE0512).
6. Garnish with toasted almonds, sesame seeds and crispy wonton strips.

Recipe and photo courtesy of Ken's