



SWEET CHILLI TENDERS RICE BOWL

If you're searching for healthy dinner ideas, try our sweet chilli chicken tenders over hot rice, covered in a rich peanut sauce and flaked with sesame seeds and fresh herbs. This Asian-inspired recipe not only tastes delicious, but it also provides a nutritious meal that will leave you feeling satisfied.

2 SERVINGS 30 MINS

WHAT YOU NEED INGREDIENTS & EQUIPMENT

- Ingham's Chicken Breast Tenders Sweet Chilli
- Basmati rice
- Green onions
- Cucumber
- Peanut sauce
- Fresh ginger
- Fresh coriander
- Black & white sesame seeds to season
- Sweet chilli sauce
- Salt, pepper & chilli flakes to season

HOW TO COOK IN A FEW SIMPLE STEPS

1. Cook rice and Ingham's Chicken Breast Tenders Sweet Chilli as per the instructions on the bag.
2. Assemble bowl with rice, chicken tenders, green onions, cucumber, ginger, and coriander.
3. Add peanut sauce & sweet chilli sauce.
4. Season with sesame seeds, salt, pepper & chilli flakes.
5. Serve while hot.

