

RICE BOWL ENCORE PRESENTATIONS

Starring

MAHATMA® & CAROLINA® RICE

You can easily create your own "luscious leftovers" by using the suggestions from the chart below. The first step is to cook 1 cup MAHATMA OR CAROLINA RICE, then mix your vegetables, seasoning and sauce and serve over the hot rice.

Ready in minutes. Easy to prepare and easy on your budget!



Take your "encore" with you! Just wrap in a warm tortilla and it's ready for the road.

Prepare 1 cup MAHATMA OR CAROLINA RICE according to package directions. For each bowl, add your favorite ingredients from each column.

COOKED MEAT

(1/2 cup)

Poultry
Fish
Shrimp
Ham
Beef
Pork

PREPARED VEGETABLES

(1 cup)

Teriyaki Vegetables
Pepper Stir-Fry Vegetables
Stir-Fry Vegetable Blend
Oriental-Style Vegetables
Broccoli, Carrots,
Water Chestnuts
Szechuan Vegetables

SEASONINGS

(1 tablespoon)

Fresh Minced Ginger
Fresh Ground Pepper
Minced Garlic
Peanut or Sesame Oil

SAUCE

Chicken Broth
Lemon Dill
Sweet & Sour
Peanut Sauce
Beef Broth
Oriental Sauce

Combine meat and vegetables with seasoning and sauce.
Toss and Heat.

Scoop rice into a bowl. Serve meat/vegetable mixture over hot rice.
Top with sliced green onions.

