

Extra Recipes for the Rice Bowl Class:

**Pork Banh MI Rice Bowl:**

**1 tsp olive oil**

2 tablespoons sweet chili sauce

1 tablespoon soy sauce

1 medium carrot, peeled and shredded

¾ cup shredded lettuce

1 tablespoon rice vinegar

1 green onion chopped

1 small jalapeno pepper, seeded and diced (optional)

Asian Sweet Chili Sauce

Cooked white rice for rice bowl

Cook the pork chop in sauté pan with a little olive oil. Once browned, add the 2 tablespoons sweet chili sauce and 1 tablespoon soy sauce. Continue to cook the pork chop until cooked through. Remove from pan and allow to cool: when cool enough to handle, slice into thin, long strips.

Toss lettuce and carrot with rice vinegar. Pile this mixture on top of the rice; then add the green onion and the pepper. Now top with the sliced pork and enjoy.

**Hot Wing Chicken Rice Bowl** – What I did here was to use some of the shredded cooked chicken from the slow cooker, poured some Hot Wing Sauce over it and mixed it well. Then I put some sliced lettuce on top of a bowl of rice, added the chicken and garnished with some sliced green onion and a few sprinkles of chopped cilantro.