



Total Time
40 MIN.

Serving Size
4 OZ / 113 G

Difficulty
EASY

Yields
25

An easy way to add some Asian flair to your menu, this flavourful side dish can easily become an entrée with the addition of cooked chicken, beef, pork, shrimp – or tofu.

INGREDIENTS

	WEIGHT	MEASURE
White Rice, raw	3 cups	750 mL
Campbell's® Condensed Chicken Broth (1/2 can)	24 oz	750 mL
Water	16 oz	500 mL
Onions, freshly diced	8 oz	250 g
Mushrooms, thinly sliced	5 oz	150 g
Green Peppers, diced	5 oz	150 g
Frozen Green Peas, defrosted	5 oz	150 g
Vegetable Oil	2/3 cup	167 mL
Soya Sauce	1/3 cup	83 mL
Black Pepper	1 tsp	5 mL
Green Onion, sliced	1/4 cup	65 mL

INSTRUCTIONS

1. Cook rice in chicken stock and water until rice is tender.
2. Sauté onions, mushrooms, and peppers in oil until tender crisp. Add peas and rice. Season with Soya sauce and pepper.
3. Heat in 350°F (180°C) oven until well heated. Top with green onion before serving.



Tip

For a main dish entrée, add 2.13 kg of cooked protein (diced chicken, beef, pork, shrimp or tofu) before heating rice in oven. Portion size: 7 oz with protein