

**LE
17**

SPICY CHICKEN BUDDHA BOWLS



Colourful vegetables, whole grain rice and spicy chicken are combined for a flavourful and impressive looking dinner. Milagro Blanco is the perfect complement to this slightly spicy dish.

Yield: 4 servings

INGREDIENTS:

- 2 tbsp each honey and soy sauce
- 2 tbsp Sriracha sauce (or to taste)
- 8 boneless, skinless chicken thighs
- Salt and pepper
- 1 tbsp vegetable oil
- 4 cups warm, cooked brown rice or quinoa
- 1 cup red or green cabbage, shredded
- 1 carrot, grated
- 1 small red pepper, diced
- 1 cup microgreens or watercress
- 1/2 cup basil or mint, slivered
- Chopped toasted cashews

METHOD:

Stir honey with soy sauce and Sriracha; set aside.

Season chicken with salt and pepper. Warm oil in a nonstick skillet set over medium-high heat. Add chicken (in batches if needed) and brown for 3 to 4 minutes per side.

Return all the chicken to the skillet. Stir in soy mixture and cook, turning chicken, for 10 minutes until caramelized and cooked through. Transfer to a cutting board and slice into bite-sized strips.

Arrange rice, cabbage, carrot, red pepper, microgreens and basil in four large serving bowls. Top with chicken and garnish with cashews.



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