

Everyday Kosher Cooking

CHICKEN SURPRISE

Ingredients:

4 Grilled Chicken Cutlets, Cubed
1 Large Onion, Diced
1 Cabbage, Shredded
2 Carrots, Julienne
1 1/2 lbs. Fresh String Beans Cut Into 1/2" Pieces
1 Cup Chicken Stock
1 Cup Canola Oil
2 Cups Short Grain Brown Rice
Soy Sauce, to Taste



Directions:

Over medium heat, sauté the onions in canola oil until translucent.
Add the cabbage, carrots, and string beans to the onions adding oil as necessary.
Sauté until all vegetables are soft and tender.

Add 2 cups of rice to 4 1/2 cups of water and cook until ready.

Combine the vegetable mix to the rice and add the cubed chicken cutlets and chicken stock.
Mix well.
Add soy sauce to taste.



Recipe By Chef Nechama Katz