

Sweet Chili Chicken with Asian Vegetable Rice

Submitted by:

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6 Servings



- 1/3 cup soy sauce
- 2 tablespoons seasoned rice vinegar
- 1/4 cup chopped fresh cilantro
- 2 tablespoons minced ginger
- 2 tablespoons minced garlic
- 6 boneless skinless chicken breasts
- 3/4 cup Thai Sweet Chili sauce
- Asian Vegetable Rice
- 1 1/2 cups Jasmine rice
- 3 tablespoons seasoned rice vinegar
- 2/3 cup grated carrot
- 2/3 cup diagonally sliced sugar snap peas
- 1/3 cup diced red bell pepper
- 2 tablespoons black sesame seeds
- 1/2 teaspoon salt or to taste
- 2 green onions, thinly sliced on the diagonal

- 1) In a large sealable plastic bag, combine the soy sauce, vinegar, cilantro, ginger, and garlic. Add chicken and refrigerate 1 to 4 hours.
- 2) Preheat oven to 450 degrees F. and line a baking sheet with foil. Spray foil with nonstick spray. Remove chicken from marinade and drain; discard marinade. Place sweet chili sauce in a large bowl, add chicken, and toss to coat. Place chicken on baking sheet and bake 20 minutes or until chicken is cooked through.
- 3) Meanwhile, cook rice according to package directions, omitting butter or margarine. While rice is cooking, combine rice vinegar with carrot, snap peas, bell pepper, sesame seeds, and salt. Stir mixture into freshly cooked rice and adjust seasonings to taste.
- 4) Slice chicken diagonally and serve over rice. Sprinkle green onions over top.