

#### Lunch | Dinner

# Ginger Chicken Rice Bowl

Side Effect: Nausea/Vomiting

<b>10 Mins</b>	60 Mins		6
Prep Time	Cook Time		Servings
<b>239</b> Calories	5g Fat	31g Carbs	19g Protein

# Ingredients

**1** Hour, **10** Mins Total Time **Allergens:** None 6 Servings 1 Cup Long Grain Rice, uncooked 🖤 1 Tsp Extra Virgin Olive Oil 1/2 Cup White Onion, rinsed and grated 3 Tbsp Ginger Puree 💔 1 lb Boneless Skinless Chicken Breast 8 Cups Low-Sodium Chicken Broth 2 Lemons, Juiced, wash before juicing Salt and Pepper, to taste Sliced Green Onions, to garnish



## **Nourishment Note**



### **Rice**

Bland and gentle on the stomach, rice is a key component of the BRAT diet (bananas, rice, applesauce, and toast) for nausea and vomiting.



## 🖤 Ginger

Ginger is a great spice to use in recipes not only for its flavor, but it also may help reduce inflammation and minimize stomach pain or nausea.



# Instructions

#### 1. Wash Hands

Wash hands with soap and water.

#### 2. Rinse Rice

In a colander, rinse rice with cool water to remove excess starch.

#### 3. Cook Onion & Ginger

To a large pot over medium heat, add the extra virgin olive oil. Cook the onion and ginger puree in the oil until fragrant (about 2 minutes.)

#### 4. Add Rice & Chicken

Add the rinsed rice, chicken breasts, and broth and bring to a simmer.

#### 5. Allow Rice & Chicken to Cook

Reduce the heat to medium-low and cook for about an hour or until the rice is soft and creamy and the chicken is tender.

#### 6. Shred Chicken

Remove the chicken and shred with two forks before returning to the pot.

#### 7. Season & Garnish

Season the rice mixture with lemon juice and salt and pepper, to taste. Garnish with green onions and enjoy!

#### 8. Wash Hands

Wash hands with soap and water.

Recipe created by Meijer Specialty Pharmacy Registered Dietitians

## What You'll Need

	Colander
	Measuring Cups
e E	Measuring Spoons
	Grater
Ť	Large Pot
	Cutting Board
Щ К	Forks (2)
ſ	Knife

#### **Fatigue Buster**

- Purchase pre-squeezed lemon juice.
- Use a mini food chopper to chop onion into very fine pieces instead of grating.