

Lunch | Dinner

Ginger Chicken Rice Bowl

Side Effect: Nausea/Vomiting

10 Mins	60 Mins		6
Prep Time	Cook Time		Servings
239 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.