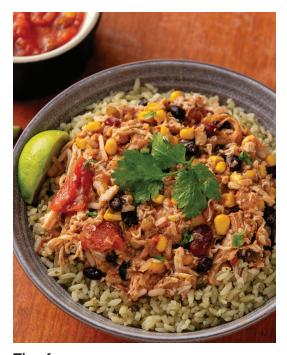


Warm up with a taste of the Caribbean as our new Caribbean Style Jerk Flavored Chicken Soup transforms into a hearty bowl of zesty jerk chicken over a bed of cilantro lime rice and black beans.



Ingredients:

- 4 cups Caribbean Style Jerk Flavored Chicken Soup
- 4 cups Cilantro Lime Rice
- 1 (15-ounce) can black beans, rinsed and drained
- · 2 lime wedges for garnish
- 1/4 cup fresh cilantro, chopped for garnish

Instructions:

- 1. In a small saucepan, heat the rinsed and drained black beans over medium heat until they are warmed through.
- 2. Warn the Cilantro Lime Rice as per the packaging instructions.
- 3. In another saucepan, heat the Caribbean Style Jerk Flavored Chicken Soup over medium heat until it comes to a simmer.
- 4. To assemble the bowls, divide the cilantro lime rice evenly between

- two to four large bowls. Create a space in the center of the rice for the black beans.
- 5. Spoon half of the warm black beans onto the rice in each bowl.
- 6. Carefully ladle the hot Caribbean Style Jerk Flavored Chicken Soup over the rice and beans.
- 7. Garnish each bowl with a lime wedge and fresh cilantro. Serve immediately.

Tips for success:

- For an extra kick, add a few slices of fresh jalapeño or a sprinkle of crushed red pepper flakes to the finished bowl.
- To make this an even heartier meal, top with a dollop of sour cream or a sprinkle of crumbled cotija cheese.

Product	Description	Code #	Pack Size
Caribbean Style Jerk Flavored Chicken Soup	Tender white meat chicken combined with beans, roasted corn, tomatoes and colorful peppers. Finished with Caribbean style spices for a warm taste of the islands.	0662421	2/8 lb.
Cilantro Lime Rice	Elevate your menu with vibrant flavors! Our Cilantro Lime Rice features fluffy long-grain rice, the sun-kissed flavor of lime juice and the aromatic freshness of chopped cilantro.	0445145	4/4 lb



LEGEND: () Dairy Free () Gluten Free () Kosher () Vegan () Vegatarian







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