

JERK CHICKEN & RICE BOWL

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. Warm 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  Vegetarian