

Asian Rice



Vegetables

- 4 tablespoons butter
- 20 baby carrots, thinly sliced
- 2 ribs celery, thinly sliced
- 2 to 3 green onions, sliced

Rice

- 4 cups water
- 1 1/2 cups frozen peas, thawed
- 3 tablespoons reduced sodium soy sauce
- 2 teaspoons granulated sugar
- 2 teaspoons dried parsley
- 1/4 teaspoon ground ginger
- 2 chicken flavored bouillon cubes
- 2 cups uncooked white rice

In a 3 quart stockpot, saute carrots, celery, and green onions in butter for 5 minutes. Add water, peas, soy sauce, sugar, parsley, ginger, and bouillon cubes. Bring to a boil. Add white rice. Stir to blend. Cover and reduce heat to low. Cook for 19 minutes, or until rice is tender. Serve with Slow Cooker Mongolian Chicken.