

SUMMERTIME FAVORITES

Serves: 2

Prep Time: 10 minutes

Cook Time: 20 minutes





When the sun's out, these easy summer recipes are in. Don't worry—everything is simple to make, so you'll have plenty of time to relax!






MANGO HABANERO CHICKEN PINEAPPLE BOWL

INGREDIENTS

- 4oz. Sandridge Cilantro Lime Rice
- 4oz. Sandridge Fully Cooked Sliced Grilled Chicken Breast
- 3oz. Mango Habanero Sauce
- 1 each Fresh Pineapple - Cut in half and hollowed out
- 1oz. Fresh Cilantro
- 2oz. Hot Honey



| Product | Description | Item # | Pack Size |
|--|---|---|------------------|
| Sandridge Cilantro Lime Rice | Fully cooked rice with cilantro and lime juice. |    | 674412 4/4 lb |
| Gordon Choice Fully Cooked Sliced Grilled Chicken Breast | Juicy, grilled white chicken breast meat, sliced and packaged for your convenience. |  | 466812 4/5 lb |

 Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher

DIRECTIONS

1. Begin by grilling pineapple half on an open flame grille
2. Heat Rice according to directions
3. In a sauté pan, heat chicken and mango sauce until hot
4. Place rice in half of hollowed out pineapple and the mango chicken in the other half
5. Garnish with fresh cilantro and drizzle hot honey over top.