

ASIAN FRIED RICE SOUP



Base yield: 12 portions | Cup: ~8 oz. | Bowl: ~14 oz. | Scale by multiplying all quantities by desired batch factor



Warm, umami-rich broth meets the wholesome texture of Sandridge Fully Cooked Brown Rice in a globally inspired soup that works equally well as a cup side or a standalone bowl.

Ingredients:

- 1 gal. Miso Chicken Ginger Soup #580144
- 3 lbs. Sandridge Fully Cooked Brown Rice #452446
- 1.5 lbs. bok choy, trimmed and chopped (1" pieces)
- 2 Tbsp. Trade East Asian Fried Rice Seasoning #563859
- 2 Tbsp. chopped garlic
- 2 oz. scallions, sliced thin (garnish)

Assembly Instructions:

1. Heat the aromatics: Heat a small amount of neutral oil in a large stockpot or steam-jacketed kettle over medium heat. Add chopped garlic and cook for 1 - 2 minutes until fragrant, stirring constantly to avoid browning.
2. Add the soup base: Pour in Miso Chicken Ginger Soup (#580144) and bring to a gentle simmer over medium heat. Do not boil.
3. Season the broth: Stir in Trade East Asian Fried Rice Seasoning (#563859). Taste and adjust quantity as needed based on your desired flavor intensity. The miso soup base carries its own salt load, so season gradually.
4. Add the rice: Stir in Sandridge Fully Cooked Brown Rice (#452446) directly from packaging. Simmer 4 - 5 minutes until the rice is heated through and has absorbed some of the broth, thickening the soup slightly.
5. Add the bok choy: Stir in the chopped bok choy and simmer 3 - 4 minutes until stems are just tender and leaves are wilted but still bright green. Avoid overcooking to preserve texture and color.
6. Final taste and adjust: Check seasoning one final time. If the soup has thickened beyond your target consistency, thin with a small amount of water or additional soup base.
7. Portion and garnish: Ladle into cups (8 oz.) or bowls (14 oz.). Garnish each serving with sliced scallions. Serve immediately or hold in a steam table above 140°F.

	Product	Description	Code #	Pack Size
	Brickman's® Chicken Ginger Miso Soup	Savory white meat chicken paired with carrots and kale in a warming miso-ginger broth that delivers adventurous umami flavor.	580144	2/8 lb.
	Gordon Choice® Cooked Brown Rice	This brown rice delivers restaurant-quality texture and flavor with minimal effort. Made with just water, long-grain brown rice, and a touch of canola oil; it's a blank canvas for your culinary creativity.	452446	2/4 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

