



## Korean Vegetarian Spicy Rice Ovalettes – Gluten Free



### Ingredients

1 Serving

10 oz. Rice Ovalettes, cooked\*

1/3 C. **Spicy Red Hunan Sauce** (Gluten Free Starport 212)

1 oz. Red bell pepper, 1" cubes

1 oz. Yellow or Green bell peppers, 1" cubes

4 Tbsp. Corn Oil

1 oz. Celery, 1" triangular shape

1 oz. Shiitake mushrooms, sliced re-hydrated or fresh

.5 oz. Green onions, bias cut 2"

.5 oz. Cilantro (garnish)

\* Rice Ovalettes are made from sweet rice flour that is rolled, cooked, sliced and refrigerated or frozen. Blanched weight is about 43 oz. (4 servings per bag) per 1 kg poly bag. Distributed by Jayone Foods Paramount, CA 90723



### Instructions

1. Bring water to a boil in a large 4 quart pot, then add rice ovalettes and loosen them. Blanch for 2-3 minutes until softened. Remove, drain and toss with 1 tablespoon of oil to prevent sticking.
2. Heat a large non-stick pan at medium heat; add in 2 tablespoons of oil, then spread rice ovalettes evenly over pan. Brown one side of the ovalettes about 3 minutes, then turn ovalettes over and cook another 3 minutes and remove to a bowl.
3. Clean pan and return to burner on high heat, add remaining 1 tablespoon of oil, then the bell peppers, celery and shiitake mushrooms. Let peppers sear about a minute before stirring.
4. Add in 1/3 C. **Spicy Red Hunan Sauce**, then the rice ovalettes and chopped green onions.
5. Toss to evenly coat the ovalettes.
6. Remove to serving dish and garnish with cilantro.