

Sardines with Sriracha Sauce on a Rice Bowl:

Ingredients:

- 2 cans of sardines in oil or water
- 2 cups cooked white or brown rice
- 2-3 tablespoons Sriracha sauce (adjust to your preferred level of spiciness)
- 2 boiled eggs, sliced
- Fresh cilantro leaves for garnish (optional)

Instructions:

1. Cook your rice according to the package instructions and set it aside.
2. In a small saucepan, heat the sardines (with their oil or water) over low to medium heat for about 3-5 minutes until they are heated through. You can add a little bit of the Sriracha sauce to the sardines at this point to infuse them with some spice. Stir gently.
3. In a bowl, layer the cooked rice as the base.
4. Place the heated sardines on top of the rice.
5. Drizzle the remaining Sriracha sauce over the sardines. Adjust the amount to your preferred level of spiciness.
6. Top the bowl with sliced boiled eggs.
7. Optionally, garnish with fresh cilantro leaves for added flavor.

Enjoy your Sardines with Sriracha Sauce on a Rice Bowl with Boiled Egg. It's a quick and tasty dish with a kick of heat from the Sriracha sauce!