

Ingredients (Serves 2)

- 2 Chicken Cutlets
- 1 Persian Cucumber
- 1/4 oz Cilantro
- 1 Lime
- 2 tsp garlic
- 1 chili pepper
- 4 oz Shredded Carrots
- ½ cup jasmine rice
- 5 tsp ponzu sauce (or soy)
- 1 tsp sriracha
- 2 tbsp mayo

Instructions

1. In a small pot add the rice, ¾ cup of water, and a big pinch of salt. Bring to a boil. Then cover and reduce to a low simmer. Cook for about 15-18 min. Keep covered until ready to be served.
2. Meanwhile, Wash the produce, trim the cucumber and half lengthwise, then slice crosswise into half moons. Roughly chop the cilantro, and garlic(if using cloves). Half and zest the lime. Thinly slice the chili.
3. In a medium bowl, combine the cucumber, carrots, half the lime zest, half the cilantro, and juice from half the lime. Season with salt and set aside.
4. Meanwhile, pat the chicken dry with paper towels, season with salt and pepper. In a large pan, heat up 1 tbsp cooking oil until hot. Add the chicken and cook 3-5 minutes per side, or until browned and cooked through. Transfer to a cutting board and keep warm with foil.
5. In the same pan used for the chicken, heat a little more cooking oil until hot. Add the garlic and cook until fragrant, about 30 seconds. Reduce heat to low and stir in the ponzu, 1 tbsp sugar, and a little sriracha. Simmer, stirring until thickened and syrupy. About 2-3 minutes. Turn off the heat.
6. In a small bowl, combine the mayo and remaining sriracha. Add water, 1 tsp at a time until the mixture reaches a drizzling consistency. Season with salt.
7. Fluff the rice with a fork, stir in remaining lime zest, and 1 tbsp butter. Season with salt.

8. Divide rice between the bowls, thinly slice chicken, top the rice with the chicken and the cucumber/carrot mixture to the side of it. Drizzle the sauce over the chicken, and garnish with the mayo/sriracha mixture, remaining cilantro and chili to taste. Cut remaining lime into wedges and serve on the side. Yay!

