

COOL CALIFORNIA BROWN RICE BOWL

featuring Kagome Thai Green Curry

Yields: 1 serving

INGREDIENTS

1 cup	Cooked brown rice
½ cup	Chopped lettuce
½ cup	Microgreens
3 each	Smoked tempeh bacon strips
4 each	Artichoke heart quarters, canned, drained
¼ of	Medium avocado, sliced
2 tablespoons	Plant-based Monterrey Jack cheese
3 each	Cherry tomatoes
4 each	Black olives
10 each	Almonds
¼ cup	Kagome Pomegranate Chipotle Sauce

INSTRUCTIONS

1. In one large bowl, place the cooked brown rice.
2. Layer chopped lettuce, microgreens, tempeh bacon, artichoke hearts, avocado, cheese, tomatoes and olives on top of brown rice.
3. Sprinkle almonds over ingredients.
4. Spoon **Kagome Pomegranate Chipotle Sauce** on top.

KAGOME

KagomeUSA.com



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The Plant-Powered Dietitian



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Gift to Make the
World a More
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