

# GREAT GREEK BROWN RICE BOWL

featuring Kagome Roasted Red Pepper Spread

Yields: 1 serving

## INGREDIENTS

1 cup	Cooked brown rice
1 cup	Chopped romaine lettuce
½ cup	Chickpeas, canned, drained
½ cup	Sliced Persian cucumbers
4 each	Cherry tomatoes, halved
2 tablespoons	Plant-based Monterrey Jack cheese
1 teaspoon	Toasted pine nuts
1 tablespoon	Fresh mint leaves, chopped
1 tablespoon	Fresh parsley leaves, chopped
¼ cup	<b>Kagome Roasted Red Pepper Spread</b>

## INSTRUCTIONS

1. In one large bowl, place the cooked brown rice.
2. Layer chopped lettuce, chickpeas, cucumbers, tomatoes and cheese on top of brown rice.
3. Sprinkle pine nuts, mint and parsley leaves over ingredients.
4. Spoon **Kagome Roasted Red Pepper Spread** on top.

**KAGOME**  
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Using Nature's  
Gift to Make the  
World a More  
Delicious Place.