

WELL YOUR WORLD



HEALTHY PLANT-BASED RECIPES

Simple Bada-Bing Rice Bowl

INGREDIENTS

- 1 small zucchini, sliced
- 1 cup baby bella mushrooms, sliced
- 1-2 tablespoons Bada Bing Bouillon, to taste
- 4 cups water
- 1 cup minute brown rice



METHOD

Add the zucchini and mushrooms to a medium pot and sauté over medium-high heat for about 3–4 minutes, or until just tender, adding water or veggie broth as needed to keep from sticking.

Pour in the 4 cups of water and stir in the Bada Bing Bouillon, starting with 1 tablespoon and adding more until you reach the richness you're looking for. Add the minute brown rice, stir to combine, and bring to a boil.

Reduce the heat and simmer for about 10 minutes, or until the rice is cooked and the broth has reduced to a savory, flavorful bowl.

Chef's Notes

Short on time? Swap the fresh zucchini and mushrooms for our WYW Dried Veggie Blend. Skip the sauté step and add the dried veggies straight to the pot with the broth and rice.



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