

Chef Stuart's TupperWave® Stack Cooker Popcorn Rice

Who says you can't make a great restaurant style rice and home. When I eat out at Asian restaurants, I always love their rice dishes, but sometimes it can be time consuming to make it at home by yourself. Try this one-stop TupperWave® Stack Cooker shop for an ultimate treat.

Serves 4

Ingredients

For the ¾-Qt./700 mL Casserole Cover

½ cup panko breadcrumbs
½ tsp. garlic powder
1 tsp. extra virgin olive oil
2 chicken breasts, cut into ½" cubes
low sodium soy sauce

For the Colander

¼ cup frozen sweet corn
½ cup frozen peas

For the 3-Qt./2.8 L Casserole

1 cup water
1 cup low sodium chicken stock
1 cup brown rice
pinch of salt

Let's cook!

1. Using a Saucy Silicone Spatula, combine breadcrumbs and garlic powder In a 6-cup/1.4 L Wonderlier® Bowl.
2. Wash and pat chicken dry and add to mixture, tossing until well coated. Place in the ¾-Qt./700 mL Casserole Cover and set aside.
3. Place frozen sweet corn and peas in the Colander and set aside.
4. Put all rice ingredients into the 3-Qt./2.8 L Casserole.
5. Cover rice mixture with 1 ¾-Qt/1.7 L Casserole, place in microwave and cook for 21 minutes.
6. Remove from microwave, remove 1 ¾-Qt./1.7 L Casserole from top and replace with corn and peas in colander, and then breadcrumb chicken in ¾-Qt./700 mL Casserole Cover on top. Place that in the microwave for an additional 7 minutes or until everything is cooked.
7. Place all ingredients into 3-Qt./2.8 L Casserole with enough soy sauce for taste and mix using a Saucy Silicone Spatula.
8. Serve on a Microwave Luncheon Plate.