

Marinated Black Rice Sauce

Chef *Kevin of Sun Cuisines*

RECIPE MAKES: 3 SERVINGS

INGREDIENTS

- 1 Tbsp. palm sugar
- 1 ½ Tbsp. low sodium soy sauce
- 1 ½ Tbsp. balsamic vinegar

PREPARATION

1. In a small sauce pan simmer soy sauce on low heat
2. Add palm sugar and balsamic vinegar
3. Stir until all sugar is dissolved
4. Cook black rice and portion out 1/3 cup into a small bowl
5. Add 1 ¼ Tbsp. of marinated black rice sauce to portion rice and mix together
6. Enjoy!

NUTRITION INFO

Nutrition Facts	
servings per container	
Serving size	(21g)
Amount per serving	
Calories	30
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	13%
Total Carbohydrate 7g	3%
Dietary Fiber 0g	0%
Total Sugars 6g	
Includes 5g Added Sugars	10%
Protein 1g	

Healthy Options

