D'Avolio Marinated Black Rice Sauce Independent

Chef Kevin of Sun Cuisines

Recipes makes: 3 Servings



Ingredients-

7 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!

