HONEY GARLIC HADDIE BITES RICE BOWL

- 24 pc Highliner Haddie Bites™
- 1/2 cup Honey
- 2 Tbsp Soy sauce
- 1 Tbsp Chili garlic sauce
- 2 Tbsp Ginger, minced
- 3 Tbsp Orange Juice
- 1 Tbsp Extra virgin olive oil
- 3/4 cup Carrots, diced
- 1 1/2 cups Brown rice, prepared
- 1/4 cup Scallions, minced

1. Cook Haddie Bites™ and brown rice according to package instructions, and set aside separately.
2. Over medium-high heat, preheat a large non-stick sauté pan on the stove top. Add olive oil and diced carrots and cook for two minutes, stirring occasionally. Add bell peppers, garlic and ginger, and cook for two more minutes, stirring occasionally. Set mixture aside to cool slightly.
3. Meanwhile, whisk soy sauce, honey and orange juice in a large bowl. Add cooked veggies to the bowl and mix to combine. Assemble your rice bowl by layering cooked rice, Haddie Bites™, mixed veggies, and scallions. Enjoy!

ADDITIONAL INFORMATION

Ingredients	1 1/2 cups Brown rice, prepared, 1 Tbsp Chili garlic sauce, 1 Tbsp Extra virgin olive oil, 1/2 cup Honey, 1/4 cup Scallions, minced, 2 Tbsp Ginger, minced, 2 Tbsp Soy sauce, 24 pc Highliner Haddie Bites™, 3 Tbsp Orange Juice, 3/4 cup Carrots, diced
Course	Dinner, Entrees, Lunch
Cuisine	American, Asian
Category	Bowls, Seafood

Serving Size	4