

This Honey Lime Chicken and Avocado Rice Stack Is the Bright, Fresh Summer Meal You'll Make Again and Again

Why You'll Love This Rice Stack



TIME
25 min

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INGREDIENTS

You'll Need

For the Rice: 2 cups rice (jasmine or long grain recommended) 3 cups chicken broth ... cup soy sauce
1 tablespoon sesame oil ... teaspoon garlic powder:

DIRECTIONS

1. Step-by-: Step)
2. Cook the : Rice
3. In a large saucepan, I bring the chicken broth to a boil. I stir in the rice, soy sauce, sesame oil, and garlic powder. I cover the pot, reduce the heat, and simmer for 20-25 minutes until the rice is tender and fluffy. Once cooked, I fluff with a fork and keep it warm.
4. Tip: The soy and sesame give this rice a big umami hit-you could eat it on its own.
5. Marinate the : Chicken
6. While the rice cooks, I mix honey, lime juice, and grated ginger in a bowl. I toss in the thinly sliced chicken and let it marinate for at least 15 minutes. Longer is better if you've got time.
7. Grill the : Chicken
8. I heat a grill or grill pan to medium-high and cook the marinated chicken for 3-4 minutes per side, or until fully cooked and lightly charred. The honey helps it caramelize beautifully, and the lime gives it a bright, citrusy bite.
9. No grill? You can also pan-sear the chicken in a hot skillet with a touch of oil.
10. Assemble the : Stack
11. To plate it up, I scoop a generous spoonful of the flavored rice onto each plate or bowl. I layer the grilled chicken on top and finish with slices of creamy avocado. If I'm going for presentation points,

I stack everything vertically in a ring mold for that perfect tower.

12. Finish and : Serve
13. I like to garnish with a sprinkle of chopped cilantro, a few red pepper flakes for heat, and a squeeze of fresh lime. Serve immediately while everything's warm and flavorful.
14. How I : Like to Serve It
15. This dish stands perfectly on its own, but it pairs well with:
16. A simple cucumber salad
17. for freshness
18. Steamed edamame or green beans
19. for crunch
20. Coconut water, iced tea, or a chilled : Sauvignon Blanc
21. to sip alongside
22. Pickled red onions or jalapeños
23. for a briny contrast
24. It also makes an incredible lunch prep-just keep the avocado separate and slice fresh when ready to eat.
25. Tips : From My Kitchen

More recipes: [ChefManiac.com](https://chefmaniac.com)

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