

Vegetable, Egg & Rice Bowl



Serves 1 person

10 minutes prep, 20 minutes cooking

Recipe courtesy of:

<https://www.budgetbytes.com/one-pot-veggie-rice-bowl/>

Ingredients

- 1/2 cup long grain white rice
- 1 garlic cloves, minced
- 1 cup frozen vegetables
- 1 cup water
- 2 tsp soy sauce
- 1 large egg
- 1/2 tsp toasted sesame oil
- 1 green onion, sliced
- 1 tbsp sriracha (to taste)

Preparation

- Add rice, garlic and frozen vegetables into a small pot.
- In a small bowl, combine water and 1 teaspoon of soy sauce.
- Pour water and soy sauce into the pot.
- Stir to combine with the rice, vegetables and garlic.
- Wash one egg (still in its shell) well.
- Place the egg in the center of the pot, on top of the rice.
- Put the lid on the pot and allow water to come to a boil on high heat.
- Once it comes to a full boil, turn heat to low and simmer for 15 minutes without taking off the lid or stirring.
- Turn heat off and remove egg. Put the lid back on right away.
- Let rice rest for 5 minutes with the lid on.
- Place the egg in a bowl of ice water or under cold running water for a few minutes (this stops it from continuing to cook inside the shell).
- After 5 minutes, remove the lid and fluff rice with a fork.
- Season rice and vegetables with sesame oil and the rest of soy sauce.
- Transfer rice and veggies to a bowl.
- Peel and slice hard-boiled egg into halves or quarters.
- Place egg on top, then top with sliced green onion and drizzled sriracha.
- Enjoy!

Brownies



Serves 16 person

15 minutes prep, 30 minutes cooking

Recipe courtesy of:

<https://www.allrecipes.com/recipe/10549/best-brownies/>

Ingredients

- ½ cup butter
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- ⅓ cup unsweetened cocoa powder
- ½ cup all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon baking powder

Preparation

- Preheat oven to 350 degrees F (175 degrees C).
- Grease and flour an 8-inch square pan.
- In a large saucepan, melt ½ cup butter.
- Remove butter from heat, and stir in sugar, eggs, and 1 teaspoon vanilla.
- Beat in ⅓ cup cocoa, ½ cup flour, salt, and baking powder.
- Spread batter into prepared pan.
- Bake in preheated oven for 25 to 30 minutes. Do not overcook.
- Remove brownies from the oven
- Enjoy!