

# TERIYAKI CHICKEN CUCUMBER BOATS



June 14

National Cucumber Day




## INGREDIENTS

- 4 Pounds (about 8 Medium-Sized) English Cucumbers (cut in 3, then sliced in half)
- 7 Cups Cooked Enriched White Rice
- 1 Pound Chicken, cooked, frozen, Diced or Pulled, no skin, wing meat, neck meat, giblet, or kidney
- 1 Cup Teriyaki Sauce
- Sriracha Sauce
- Sriracha Mayo (optional)
- Everything Bagel Seasoning (optional)

## DIRECTIONS

1. Wash the cucumber thoroughly and cut it in half lengthwise, with a small spoon, scoop out the seeds from each cucumber half, and use a paper towel to pat the inside of the cucumber halves dry.
2. Take  $\frac{1}{3}$  cup of cooked rice and gently press it inside each cucumber half.
3. Place about 1 tablespoon of cooked chicken on top of the rice in each cucumber half, and gently press the chicken down to ensure it stays in place.
4. If desired, drizzle some sriracha sauce on top of the stuffed cucumber boats for added flavor, you can also add a dollop of sriracha mayo and a sprinkle of everything bagel seasoning.

## MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Vegetable
-  Grain

## MEAL TYPE

 Lunch/Supper

## YIELD

24 Boats

## PORTION SIZES

Toddler	Preschool	School Age	Adult
2 Boats	3 Boats	4 Boats	4 Boats