



# R I C E

THE  
**STREET  
FOOD  
COMPANY**

# R I C E

**SMOKY BACON DIRTY RICE WITH CARIBBEAN  
GRILLED CHICKEN**

**NASI GORENG FRIED RICE WITH STICKY  
INDONESIAN BBQ CHICKEN**

**CHEESY BEEF TACO BAKED RICE**

**BAKED HAWAIIAN FRIED RICE**

**BRAZILIAN BUDDHA BOWL WITH ROASTED  
VEGETABLE MOQUECA (VEGAN)**

## **SMOKY BACON DIRTY RICE WITH CARIBBEAN GRILLED CHICKEN**

**(2 Chillli Medium)**

### **Ingredients (10 portions):**

#### **Grilled Chicken**

250g Street Food Cuban Chimichurri  
1kg whole chicken thigh fillets  
(skinless & boneless)  
25g vegetable oil

#### **Dirty Rice**

200g Street Food Cuban Chimichurri  
1.2kg cooked rice  
400g mix of diced mixed peppers, celery  
and carrots  
2 tsp dried thyme  
100g smoked bacon lardons  
Garnish: chopped parsley

#### **Method:**

1. Toss chicken in Cuban Chimichurri and oil; marinate for at least 30mins or preferably overnight.
2. Place evenly onto a lined baking sheet and top with any excess marinade. Oven roast until cooked.

#### **Method:**

1. In a large pan, dry fry bacon until fat renders. Add a drizzle of oil then vegetables, rice, thyme and Cuban Chimichurri; stir fry until cooked. Top with chicken and garnish to serve.



## **NASI GORENG FRIED RICE WITH STICKY INDONESIAN BBQ CHICKEN**

**(2 Chillli Medium)**

### **Ingredients (10 portions):**

#### **Indonesian BBQ Chicken**

200g Street Food Nasi Goreng Paste

50g sweet chilli sauce

1kg whole chicken thigh fillets  
(skinless & boneless)

25g vegetable oil

### **Nasi Goreng**

250g Street Food Nasi Goreng Paste

1.2kg cooked rice

400g mix of shredded carrot, shredded  
cabbage and sliced peppers

Optional garnish: prawn crackers, lime  
wedge, coriander, sliced red chilli

### **Method:**

1. Toss chicken in Nasi Goreng Paste, sweet chilli sauce and oil; marinate for at least 30mins or preferably overnight.

2. Place evenly onto a lined baking sheet and top with any excess marinade. Oven roast until cooked.

### **Method:**

1. Toss rice and vegetables in Nasi Goreng Paste; stir fry. Top with chicken and garnish to serve.

## **CHEESY BEEF TACO BAKED RICE**

**(1 Chillli Mild)**

### **Ingredients (10 portions):**

400g Street Food Mexican Chilli

Orange Paste

1.6kg pre-cooked rice

150g cream cheese

250g tinned black beans

500g stir fried beef mince

250g tinned sweet corn

250g diced red pepper

250g shredded cheddar cheese

Optional garnish: chopped coriander

### **Method:**

1. Pre-heat oven to 160°C fan.

2. To a large baking dish, add cooked rice, black beans, beef mince, diced peppers and tinned corn. Add Mexican Chilli Orange Paste and cream cheese; mix well until rice is evenly coated.

3. Top with shredded cheese. Bake in the oven for 20-30mins. Garnish and serve.

## BAKED HAWAIIAN FRIED RICE

(0 No Chilli)

### Ingredients (10 portions):

400g Street Food Sweet Tamarind Sauce  
2 Tbsp oil  
1.6kg pre-cooked rice  
300g diced ham  
500g cooked shredded chicken thigh

250g tinned pineapple pieces, drained  
300g diced red pepper  
300g frozen peas  
1½ Tbsp minced fresh ginger  
Optional garnish: sliced spring onion

### Method:

1. Pre-heat oven to 160°C fan.
2. To a large baking dish, add cooked rice, diced ham, shredded chicken, pineapple, peppers and peas. Add Sweet Tamarind Sauce, ginger and oil; mix well until rice is evenly coated.
3. Bake in the oven for 20-30mins. Garnish and serve.

## BRAZILIAN BUDDHA BOWL WITH ROASTED VEGETABLE MOQUECA (VEGAN)

(2 Chilli Medium)

### Ingredients (10 portions):

Roasted Vegetable Moqueca  
200g Street Food Mozambican Coconut Piri Piri  
200ml coconut milk  
500g diced sweet potato  
500g tinned black beans  
2 tsp ground cumin  
25g vegetable oil

### Dressing

200g Street Food Mozambican Coconut Piri Piri  
250g mango chutney

### Grain Bowl

1.8kg cooked rice/grain mix (e.g. brown rice, quinoa, chickpeas, couscous)  
400g salad mix (e.g. shredded carrot, baby spinach, cucumber, sweetcorn)  
Garnishes (e.g. pumpkin seeds, coriander, lime)

### Method:

1. In a baking dish, toss sweet potato and black beans in Mozambican Coconut Piri Piri, coconut milk, cumin and oil. Oven roast until cooked.
2. For dressing, mix Mozambican Coconut Piri Piri with mango chutney.
3. Divide cooked grains into 10 separate bowls. Top with roasted veg, salad and 3 Tbsp dressing; garnish and serve.



# THE STREET FOOD COMPANY

## CONTACT US:

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