



Honey Lime Chicken and Avocado Rice Stack



Ingredients for the Chicken:

- 2 boneless, skinless chicken breasts (sliced into strips)
- 2 TBLS honey
- 2 TBLS soy sauce
- 2 TBLS fresh lime juice
- 1 tsp lime zest
- 1 TBLS avocado or olive oil
- Salt and pepper to taste

Ingredients for the Rice Stack:

- 2 cups cooked jasmine or basmati rice
- 1–2 ripe avocados (sliced)
- Fresh lime wedges (for garnish)
- 2 TBLS fresh chopped cilantro or chives
- 1 tsp sesame seeds (optional)

Method:

1. In a bowl, whisk together honey, soy sauce, lime juice, lime zest, olive oil, salt, and pepper. Add chicken strips, toss to coat, and marinate for at least 20 minutes.
2. Heat a skillet over medium-high heat. Cook chicken until golden and caramelized, about 3–4 minutes per side. Set aside and keep warm.
3. Use a round mold or small bowl to pack rice tightly.
4. Place rice on a plate, then layer avocado slices on top.
5. Arrange honey lime chicken over the avocado.
6. Sprinkle with cilantro/chives and sesame seeds.
7. Drizzle any leftover honey lime sauce from the pan over the stack.
8. Top with lime wedges for extra zest.