

Confetti Rice Bake

Ingredients:

- 1 c. uncooked brown rice (cook in 2 c. water with a pinch of salt and 2 bay leaves, I used Jasmine Brown Rice)
- ½ c. each: sweet onion, red pepper, frozen sweet corn
- 1 c. diced fresh zucchini
- 2-3 pieces of Loma Linda fried chicken, chopped
- Homemade cashew cream (blend ½ c. raw cashews with 2/3 c. water)
- 1/2 c. additional water
- 1 ¼ t. salt, generous
- 1 t. each: vegetarian chicken seasoning, onion powder
- ½ t. garlic powder
- Sprinkle of summer savory

Directions

1. While rice is cooking, sauté the veggies and sprinkle with ***Sensational Seasoning***.
2. Make the cashew cream in blender and stir in additional ½ c. water. Whisk in all the seasonings.
3. Mix cooked rice, sautéed veggies, seasoned cashew cream mixture and chopped fried chicken together.
4. Place in lightly oiled casserole dish and bake at 350° for 45 minutes.

Notes:

Optional: top with vegan cheese or vegan parmesan before baking, to serve garnish with fresh cilantro and fresh diced pineapple.

To make ***Sensational Seasoning***, mix ¾ c. nutritional yeast flakes, 1 ½ t. salt, ½ t. each garlic powder, onion powder and parsley flakes and ¼ t. each oregano and basil.