

Vegetable Rice Bowl

Simple, yet flavorful Asian-style rice bowl with a combination of vegetables, yogurt and citrus.



Main Dish

Asian

45 min

Total time

Easy

Difficulty

500

kcal / serving

Ingredients

- 1 cup cooked white rice
- 1/2 potato, cut into cubes
- 1/2 orange, cut into cubes
- 1/2 slice of whole wheat bread, cut into cubes
- 1/2 cup yogurt
- 2 tablespoons olive oil
- salt and pepper to taste
- optional: 1 teaspoon cumin

Steps

- 1 Preheat oven to 400°F (200°C).
- 2 Place potato cubes on a baking sheet lined with parchment paper. Drizzle oil over cubes and sprinkle salt and pepper. Bake for 20 minutes, or until golden.
- 3 In a large bowl, combine cooked white rice and orange cubes.
- 4 Add bread cubes, yogurt, and baked potato cubes. Mix everything together.
- 5 Add cumin, if desired.
- 6 Serve warm. Enjoy!