

Asian Shrimp & Chicken Bowl



Ingredients

1 box Azteca® salad shells	¼ cup soy sauce
¼ cup hoisin sauce	2 tablespoon honey
1 tablespoon chile crushed peppers	1 tablespoon orange marmalade
½ pound shrimp	½ pound chicken breast, cut in small chunks
4 cups jasmine rice, cooked	3 tablespoons olive oil
1 orange bell pepper, diced	1 red pepper, diced
1 red onion, diced	4 cloves garlic, minced

Directions

Prepare Azteca® salad shells per box directions.

Whisk soy sauce, hoisin sauce, honey, chili, and orange marmalade together in a small bowl. Stir shrimp and chicken into the marinade; refrigerate 15 minutes.

Heat oil in a large skillet or wok. Cook orange pepper, red pepper and onion in hot oil until they just begin to soften, 2 to 3 minutes. Toss in marinated shrimp, and chicken. Add in garlic, ginger and sesame oil; continue to cook until shrimp and chicken are cooked through.

Layer hot jasmine rice in each bowl, top chicken and shrimp mixture, sprinkle with sesame seeds.