

# Organic Jade Pearl Rice

Country of Origin: China

Certified Organic

Pro-Cert

## Nutrition Facts

### Valeur nutritive

Per 1/4 cup (45 g) / par 1/4 tasse (45 g)

Amount Teneur	% Daily Value % valeur quotidienne
<b>Calories / Calories</b> 160	
<b>Fat / Lipides</b> 0 g	<b>0 %</b>
Saturated / saturés 0 g + Trans / trans 0 g	<b>0 %</b>
<b>Cholesterol / Cholestérol</b> 0 mg	
<b>Sodium / Sodium</b> 0 mg	<b>0 %</b>
<b>Carbohydrate / Glucides</b> 36 g	<b>12 %</b>
Fibre / Fibres 0 g	<b>0 %</b>
Sugars / Sucres 0 g	
<b>Protein / Protéines</b> 3 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	0 %
Iron / Fer	2 %

## Factoid:

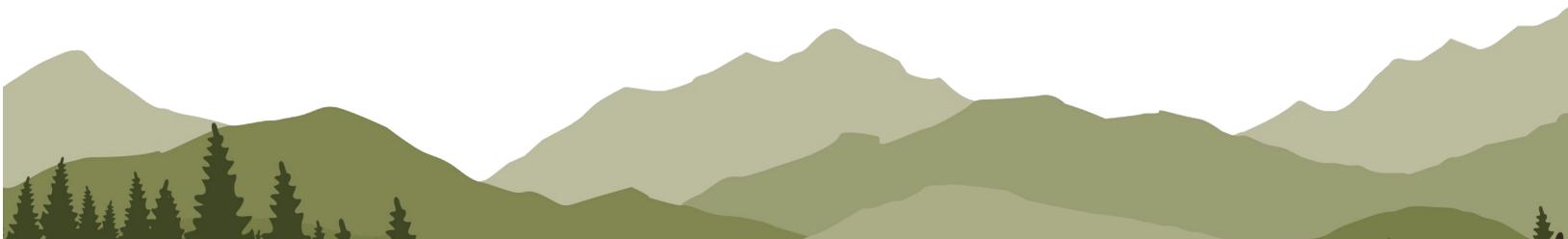
Jade pearl rice is rice that has been pearled (had its bran gently polished off to expose the kernel) and infused with bamboo extract. The bamboo extract gives the rice its aesthetically pleasing jade, or green, colour and additional flavour notes.

## Ingredients:

Organic rice and wildcrafted bamboo extract

## Allergen Information:

This product may contain wheat and gluten.



**Recipe:**

**left coast  
ORGANICS**

# Marinated Shrimp Kabobs

## Ingredients:

1 lb fresh shrimp

1 C unsweetened pineapple chunks, undrained

2 Tbl sesame oil

2 Tbl soy sauce

1/4 tsp white pepper

1/8 tsp garlic powder

1/8 tsp ground ginger

6 pearl onions

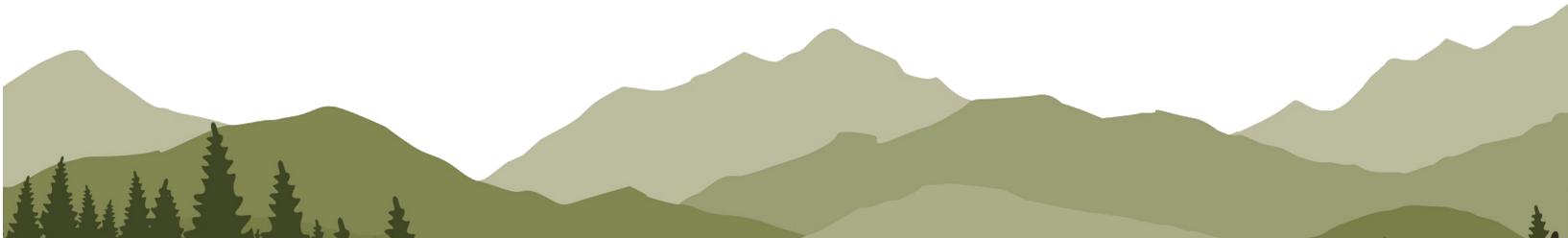
6 cherry tomatoes

1 green pepper, 1 inch pieces

Hot cooked jade pearl rice

## Instructions:

1. Put and devein shrimp, leaving tails on. Drain pineapple, reserving juice.
2. Combine pineapple juice and next 5 ingredients in shallow dish. Mix well. Add shrimp and toss. Marinate in refrigerator at least 1 hour, stirring occasionally.
3. Cook onions in boiling water to cover 4-5 minutes or just until crisp tender and drain. Put all on kabobs alternating vegetables and shrimp.
4. Broil 4-5 inches from heat 2-3 minutes on each side, basting frequently. Serves 6.



## Cooking Note:

1. Rinse 1 cup of rice.
2. Boil 1 1/2 cups of water. Add rice. Cover, reduce heat and simmer for 20 minutes. Keep lid on during cooking time.
3. Remove from heat and let sit, covered, for 10 minutes.
4. Fluff with a fork and serve.

## Farmer:

### Lotus Foods

Lotus Foods is a certified B Corp (Benefit Corporation) meaning they are committed to using their business for social and environmental change. Their "More Crop Per Drop" program helps small scale farmers to double or triple their yield while using 80-90% less seed and 50% less water.

