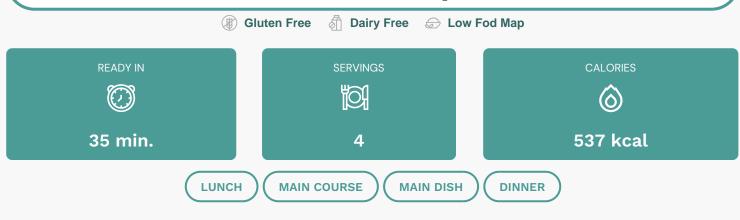


## Korean rice pot



## **Ingredients**

500 ml chicken stock see hot
9 oz rice long grain
11 oz turkey diced cooked
9 oz baby spinach
2 carrots shredded
1 tsp sesame oil toasted
1 tsp sesame seed toasted
2 tbsp vegetable oil

П	4 eggs
	2 tbsp chilli sauce thick
Eq	uipment
	bowl
	frying pan
	colander
Diı	rections
	Pour the chicken stock into a large pan and bring to the boil.
	Add the rice and turkey, bring back to the boil and simmer for 12-15 mins until the stock has been absorbed and rice is tender.
	Meanwhile, put the spinach in a colander and pour over a kettle of hot water to lightly wilt. Keep the spinach and carrots separate, but dress both with the sesame oil and seeds.
	Cover the cooked rice with a lid and leave to sit for a couple of mins. Meanwhile, heat vegetable oil in a non-stick pan set over a high heat. Fry eggs so the white crisps up nicely round the edges.
	Spoon the rice into large bowls and arrange the spinach and carrots on top. Finish each with a fried egg and a dollop of chilli sauce.
	Serve immediately.
	Nutrition Facts
	PROTEIN 20.71% FAT 30.12% CARBS 49.17%
Pro	perties

Glycemic Index:43.75, Glycemic Load:31.98, Inflammation Score:-10, Nutrition Score:32.386087231014%

## **Flavonoids**

Luteolin: 0.51mg, Luteolin: 0.51mg, Luteolin: 0.51mg, Luteolin: 0.51mg Kaempferol: 4.14mg, Kaempferol: 4.14mg, Kaempferol: 4.14mg, Kaempferol: 4.14mg, Myricetin: 0.24mg, Myricetin: 0.24mg, Myricetin: 0.24mg, Myricetin: 0.24mg, Myricetin: 0.24mg, Quercetin: 2.6mg, Quercetin: 2.6mg, Quercetin: 2.6mg, Quercetin: 2.6mg

## Nutrients (% of daily need)

Calories: 537.04kcal (26.85%), Fat: 17.8g (27.38%), Saturated Fat: 3.99g (24.93%), Carbohydrates: 65.34g (21.78%), Net Carbohydrates: 62.15g (22.6%), Sugar: 8.05g (8.95%), Cholesterol: 207.34mg (69.11%), Sodium: 465.48mg (20.24%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 27.53g (55.06%), Vitamin K: 325.22µg (309.74%), Vitamin A: 11349.03IU (226.98%), Manganese: 1.34mg (67.05%), Selenium: 38.56µg (55.09%), Folate: 166.02µg (41.51%), Vitamin B3: 8.07mg (40.33%), Vitamin B6: 0.76mg (37.94%), Vitamin B2: 0.58mg (34.24%), Phosphorus: 341.08mg (34.11%), Vitamin C: 19.98mg (24.21%), Potassium: 847.08mg (24.2%), Magnesium: 95.94mg (23.99%), Iron: 3.92mg (21.76%), Copper: 0.4mg (20.01%), Zinc: 2.88mg (19.17%), Vitamin B5: 1.9mg (18.95%), Vitamin E: 2.69mg (17.93%), Vitamin B12: 1.07µg (17.78%), Vitamin B1: 0.21mg (13.8%), Calcium: 130.48mg (13.05%), Fiber: 3.2g (12.79%), Vitamin D: 1.05µg (6.97%)