

# Cabbage, Carrots & Mushroom Rice Bowl

10 ingredients · 40 minutes · 2 servings



## Directions

1. Cook the rice according to the package directions.
2. Meanwhile, combine the coconut aminos, lime juice, water, and ginger in a small bowl. Set aside.
3. Heat the broth in a pan over medium heat. Add the mushrooms and cook until soft and browned, about five minutes. Add water as needed to prevent sticking.
4. Divide the rice, mushrooms, carrot, cabbage and lentils into bowls. Drizzle the dressing overtop and enjoy!

## Notes

### Leftovers

Refrigerate in an airtight container for up to three days.

### Serving Size

One serving equals approximately two cups.

### Additional Toppings

Add sprouts, sliced green onion, or avocado. Season the lentils with salt and pepper.

### No Vegetable Broth

Use water or your choice of cooking oil instead, adjusting the quantity accordingly.

## Ingredients

- 3/4 cup** Brown Rice (dry, uncooked)
- 1 tbsp** Coconut Aminos
- 1 1/2 tps** Lime Juice
- 1 1/2 tbsps** Water
- 1/2 tsp** Ginger (fresh, grated)
- 1/4 cup** Vegetable Broth
- 6** Cremini Mushrooms (sliced)
- 1** Carrot (medium, shredded)
- 1 cup** Purple Cabbage (thinly sliced)
- 1 cup** Lentils (cooked, rinsed)