

# Steamed Pearl Balls

Tupperware®

**Makes 12**

## Ingredients

- ½ cup uncooked rice
- ½ cup minced green onions
- ½ lb. ground chicken or turkey
- 1 tbsp. soy sauce
- ½ cup mushrooms, finely chopped
- 1 tsp. minced peeled ginger
- 2 tsp. cornstarch
- ½ tsp. sesame oil

Place ½ cup of rice in a 6-cup/1.4 L Wonderlier® Bowl. Cover with water to 1 inch above rice and let stand 1 hour. Drain rice in the Double Colander and place on a Microwave Luncheon Plate. Combine chicken and remaining ingredients in a Thatsa® Bowl. Stir well using a Saucy Silicone Spatula and form into 12 balls. Roll balls in rice. Place 6 balls in colander tray and 6 balls in steamer base. Pour 1¾ cups of water in water tray. Place the Steamer Base on the Water Tray and the Colander on the Steamer Base. Cover, place in the microwave and heat on high for 15-20 minutes until rice is tender. Serve with Peanut Sauce.

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