



Indian Butter Chicken featuring UNCLE BEN'S®
INTERNATIONAL GRAINS® Basmati Rice

Trusted
global
flavors

A portfolio of in-demand grains
with authentic, international
flavors in every bite

**Uncle
Ben's** 

Authentic. Trusted. Trending.

Bring Millennials and other adventurous diners to the table by menuing global flavors. Keeping your menu authentic has never been easier with UNCLE BEN'S® INTERNATIONAL GRAINS®, the line of global rice from the brand you know and trust.

Connect with global flavors

Global comfort food is a big influencer on menus today, speaking a universal language of love and memory. Whether it's an African rice dish like jollof, a modern Chinese fried rice or a globally inspired bowl build, a comfort-forward rice dish scores instant points and makes that all-important emotional connection.¹

68%

of Millennials and Gen Z consumers have gone out of their way to try global foods.²

67%

of consumers who had a global dish in the past two weeks had either a meat or noodle/rice entrée.²



Mongolian Beef

Makes: 4 servings

Ingredients

- 1 cup UNCLE BEN'S® INTERNATIONAL GRAINS® Jasmine Rice, prepared
- ¾ cup cornstarch, divided
- ½ cup water
- 1 tablespoon vegetable oil
- 2 tablespoons garlic, minced
- 1 teaspoon fresh ginger, minced
- 1 cup water
- 1 cup soy sauce
- 1½ cups dark brown sugar
- 2 pounds flank steak
- 4 green onions, bias-sliced
- 2 tablespoons toasted sesame seeds

Directions

1. Make a slurry with ¼ cup cornstarch and ½ cup water. Set aside.
2. Heat oil in skillet. Add garlic and ginger and cook until fragrant, quickly followed by adding 1 cup water, soy sauce and brown sugar. Whisk the slurry into sauce. Bring to a boil, remove from heat and set aside.
3. Preheat fryer to 350°F.
4. Slice the flank steak against the grain into ¼-inch slabs. Dredge lightly in remaining cornstarch and let sit for fifteen minutes.
5. Deep-fry steak for two minutes or until crispy. Remove from oil and set aside.
6. Assemble: Toss steak and sauce together, plate them and garnish with sliced green onion. Serve with a side portion of rice garnished with the sesame seeds.





Make menus stand out

Restaurants are utilizing more exotic or unique rice grains to set their menus apart. Color, texture and flavor are what differentiate these international rice blends from traditional white rice. International rice can become the centerpiece of the dish and transform a plate from traditional to exotic.¹



Wild Black Rice is projected to grow

+56.8%
on menus across the country
over the next 4 years.³

AND

+140%
on non-ethnic menus
over the next 4 years.²



Wild Rice & Edamame Salad

Makes: 4 servings

Ingredients

4 cups UNCLE BEN'S® INTERNATIONAL GRAINS®
100% Wild Rice, prepared
3 tablespoons olive oil
2 tablespoons toasted sesame oil
¼ cup rice vinegar
2 teaspoons honey
¼ teaspoon salt
Pinch of black pepper
3 scallions, sliced
2 cups edamame, shelled and cooked
2 each carrots, peeled and diced
½ cup pomegranate seeds
16 each cherry tomatoes, halved
½ cup almonds, slivered and toasted
2 tablespoons white sesame seeds

Directions

1. Combine olive oil, sesame oil, vinegar, honey, salt and pepper. Set aside.
2. In large bowl, mix together rice, scallions, edamame, carrots, pomegranate seeds, cherry tomatoes, almonds and sesame seeds.
3. Add the vinaigrette from step 1, plate and serve.



Elote Street Corn Arancini

Makes: 12 Servings

Ingredients

| | |
|--|---|
| 2 cups UNCLE BEN'S® INTERNATIONAL GRAINS® Arborio Rice, prepared | 2 large eggs |
| ¾ cup unsalted butter | 2 cups panko |
| ½ cup all-purpose flour | ¼ cup mayonnaise |
| ¾ cup whole milk | ¼ cup sour cream |
| 1½ cups sweet corn, cooked | ½ lime, juiced |
| 1¼ teaspoons salt, divided | 2 tablespoons chipotle in adobo, sauce only |
| ¼ teaspoon black pepper | Cilantro for garnish |
| ½ cup cotija cheese, finely grated | Cotija cheese for garnish |

Directions

1. Melt butter in skillet. Add flour and stir until golden and cooked. Stir in milk and cook with constant agitation until thickened and simmering.
2. Remove from heat and fold in corn, 1 teaspoon salt, pepper, cotija and eggs. Refrigerate until completely cooled.
3. Once cooled, form into small balls and roll in panko. Place crusted balls in freezer for 30 minutes.
4. Combine mayonnaise, sour cream, lime juice, adobo sauce and remaining salt in a small bowl. Set aside.
5. Preheat fryer to 350°F.
6. Fry balls until fully cooked and golden. Remove, garnish with chipotle crema, cotija and cilantro. Serve.

Authentic grain offerings

Basmati Rice, Jasmine Rice, Wild Black Rice and Arborio Rice are the foundation for creating in-demand globally inspired dishes that appeal to today's adventurous diner.

UNCLE BEN'S® INTERNATIONAL GRAINS® Arborio Rice

This short-grain rice, grown exclusively in the Lombardia and Piemonte regions of Italy, cooks to a smooth, creamy texture and is ideal for risotto recipes.

UNCLE BEN'S® INTERNATIONAL GRAINS® Basmati Rice

This Himalayan long-grain rice, prized for its nutty flavor and pleasant aroma, is a great way to bring fresh, international flavor to salads, entrées and sides.

UNCLE BEN'S® INTERNATIONAL GRAINS® 100% Wild Rice

An ideal source of whole-grain fiber, this rich native American grain has a delicious nutty flavor, a unique texture and shape that is nutritious and full of wholesome, natural appeal.

UNCLE BEN'S® INTERNATIONAL GRAINS® Jasmine Rice

This long-grain jasmine rice from Thailand has a delicate scent and flavor that jazz up fusion, pan-Asian and Latin-inspired dishes.

| Product Number | Description | Claims |
|----------------|---|---|
| 08711 | UNCLE BEN'S® INTERNATIONAL GRAINS® Basmati Rice 2/5 lbs | NO ARTIFICIAL FLAVORS |
| 08712 | UNCLE BEN'S® INTERNATIONAL GRAINS® Arborio Rice 2/5 lbs | Completely Vegetarian NO ARTIFICIAL FLAVORS |
| 08715 | UNCLE BEN'S® INTERNATIONAL GRAINS® Jasmine Rice 2/5 lbs | NO ARTIFICIAL FLAVORS Completely Vegetarian |
| 08714 | UNCLE BEN'S® INTERNATIONAL GRAINS® 100% Wild Rice 2/5 lbs | NO ARTIFICIAL FLAVORS |



Arborio Rice 100% Wild Rice Basmati Rice Jasmine Rice



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1 Ayoub, Katie, "Rice Reimagined," *Flavor & The Menu*, Jan. 9, 2019
2 Datassential, *Global Flavors Keynote*, Dec. 2017
3. Datassential, *SNAP™*, May 2019