# Easy Rice Bowl Recipe with Chicken, Feta, Olives, and Tomatoes



### Rice Bowls Recipe Featuring Chicken, Feta, Olives, and Tomatoes

The Washington Post's latest recipe offers an easy-to-make dish perfect for weeknight dinners: rice bowls with seasoned chicken, fresh vegetables, and flavorful toppings. Prepared with garlic powder, oregano, sumac, vinegar, and a touch of honey for sweetness, the seasoned chicken can be served in a variety of ways, including in pita sandwiches or over rice.

This simple, adaptable recipe includes key ingredients such as feta cheese, cucumbers, olives, and marinated tomatoes, providing a colorful and tasty meal option. Ideal for those looking for everyday meal inspiration, the rice bowl is straightforward to prepare with ingredients commonly found in most kitchens.

For the full recipe and preparation details, visit The Washington Post's online cooking section.

In other food news, The New York Times recommends a straightforward cucumber-avocado salad by Ali Slagle. Combining avocado, scallions, lemon juice, and red pepper flakes with cucumbers, this vegan dish serves as a refreshing accompaniment to any meal. Additionally, suggestions for variations include substituting rice vinegar for lemon juice and adding chile crisp instead of red pepper flakes.

Whether you are seeking a hearty meal or a light salad, these recipes offer versatile options to enhance your cooking repertoire.