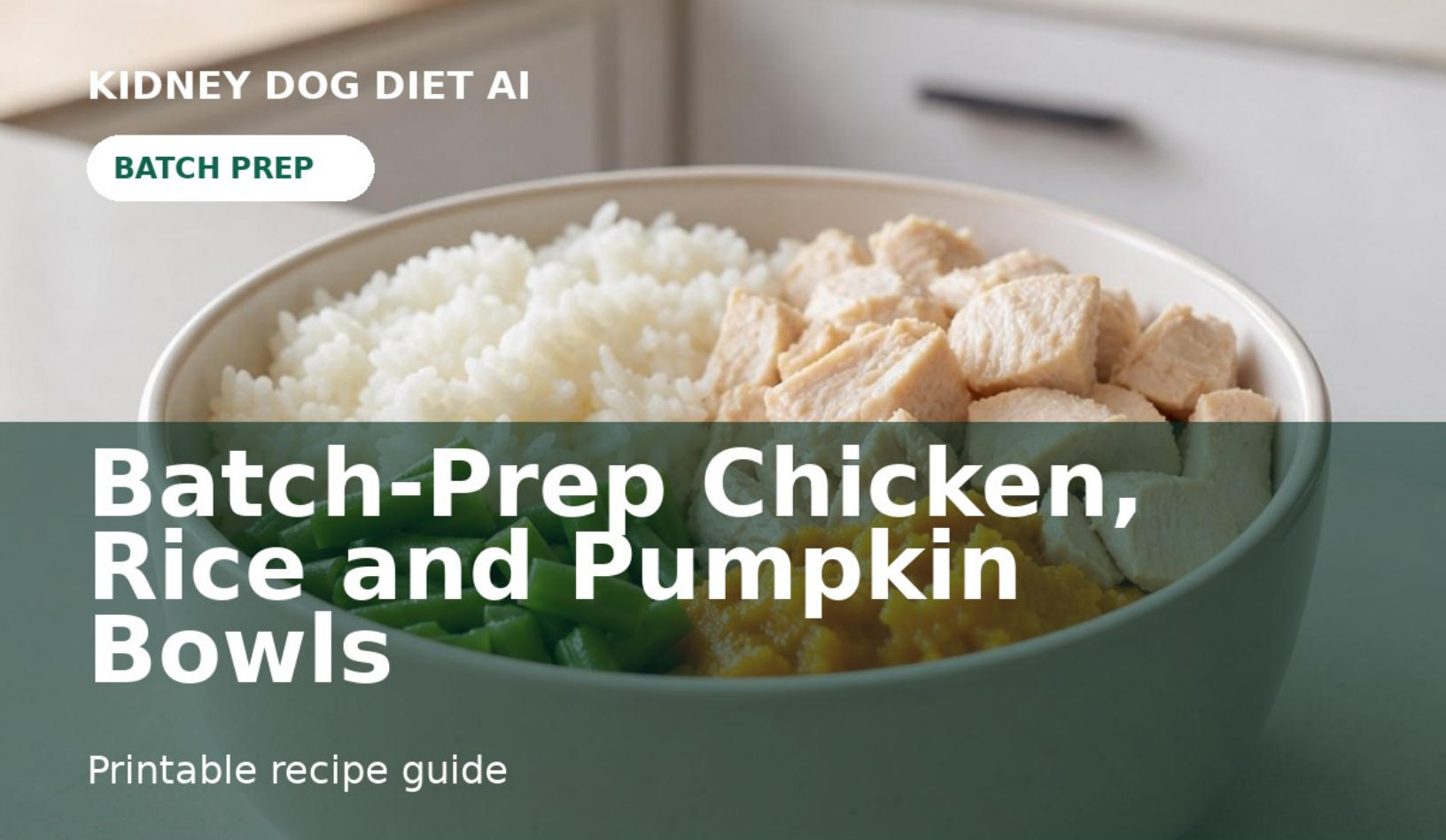


A top-down view of a white ceramic bowl filled with a dog meal. The meal consists of white rice, cubed cooked chicken, green beans, and a yellow pumpkin puree. The bowl is set against a blurred background of a kitchen counter.

Batch-Prep Chicken, Rice and Pumpkin Bowls

Printable recipe guide

Ingredients and step-by-step preparation in one easy guide

INGREDIENTS

- 2 cups white rice
- 1 pound skinless, boneless chicken breast
- 1 cup plain pumpkin puree (not pie filling) (no added sugar or spices)
- 4 cups water
- 1 cup green beans, trimmed and chopped (fresh or frozen)

STEP-BY-STEP PREPARATION

- 1 In a large pot, bring 4 cups of water to a boil.
- 2 Add the white rice to the boiling water, reduce heat, cover, and simmer for about 15-20 minutes or until rice is tender and water is absorbed.
- 3 While the rice is cooking, steam the green beans until tender, about 5-7 minutes.
- 4 In a separate pot, boil the chicken breast in water until fully cooked, about 20-25 minutes. Ensure it reaches an internal temperature of 165°F (75°C).
- 5 Once the chicken is cooked, remove it from the pot, let it cool slightly, and then shred or chop it into small, bite-sized pieces.
- 6 In a large bowl, combine the cooked rice, shredded chicken, steamed green beans, and canned pumpkin.
- 7 Allow the mixture to cool completely before portioning.

NUTRITIONAL AND SUPPLEMENT REVIEW

No laboratory-verified nutrient analysis is provided. Supplement topics: calcium source; omega-3 fatty acids; vitamin E; potassium. Ask your veterinarian to select any products and exact amounts.

SAFETY CHECK

Check every ingredient and product label. Do not use onion, garlic, chives, leeks, xylitol, grapes, raisins, chocolate, macadamia nuts or added seasoning. Verify the final portion with your veterinarian before feeding. If accidental ingestion is suspected, contact a veterinarian or animal poison-control service.