

Cookyn Inc

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Claypot Rice in a Pan

Serves 8-10

Ingredients:

3 chicken boneless chicken leg, cut into large chunks
4 cups of white rice, washed
5 ½ cups of water
3 pandan leaves, knotted
6 shitake mushrooms, soaked in water for half an hour, sliced
3 chinese sausage, sliced
4 tablespoons of spring onion, chopped

Ingredients for the marinate:

4 tablespoon of light soya sauce
4 tablespoons of oyster sauce
2 tablespoons of dark soya sauce
2 tablespoons of Chinese cooking wine
2 teaspoon of ginger juice
2 tablespoons of sesame oil
2 teaspoon of white pepper powder
2 tablespoon of mirin
1 tablespoon of corn flour

Ingredients for the flavoured oil:

1 handful of dried shrimp
5 cloves of garlic, minced
50gm of salted fish, sliced into small pieces
½ cup of canola oil

Directions for preparation:

1. Season the chicken pieces with all the ingredients for the marinate and set aside for half an hour.
2. In a heavy based large pan, cook the rice in the water and pandan leaves covered over high heat. Reduce to a bare simmer once boiling.
3. Once you see holes appearing in the rice (about 15 minutes), remove the pandan leave and spread the mushroom, chicken along with the marinate and top off with the chinese sausage. Continue cooking for a further 15 minutes or until the chicken is cooked.
4. In a separate pan, heat the oil and fry the salted fish for 1 minute before adding the dried shrimp. Cook for a further 1 minute.
5. Add the minced garlic and remove the oil from the heat.
6. Once the rice is almost cooked, drizzle the flavoured oil with the ingredients all around the rice and turn the heat up to the highest for 5 minutes to char the bottom.
7. Top with the spring onion and serve with additional drizzle of dark soya sauce if desired.

Ingredients can be found on:
GREENGROCER.com.sg