

## **Savory Clay Pot Rice with Preserved Meat**

Makes 4 servings

2 dried black mushrooms

### **Marinade**

1 tablespoon soy sauce

1 teaspoon cornstarch

6 ounces boneless, skinless chicken breast or thighs, thinly sliced

2 cups chicken broth

1 cup long-grain rice

2 quarter-size slices ginger

1 Chinese sausage (about 2 oz), thinly sliced diagonally

2 ounces preserved pork or Chinese bacon, thinly sliced

3 green onions, cut into 1-1/2 inch pieces

1 tablespoon chopped cilantro

Soak mushrooms in enough warm water to cover for 30 minutes; drain. Discard stems; slice caps in half; set aside.

Combine marinade ingredients in a medium bowl. Add chicken; stir to coat. Let stand 15 minutes.

Preheat oven to 350 degrees F. In a clay pot, combine chicken broth, rice, ginger and mushrooms. Bring to a boil over medium-high heat.

Lay chicken, sausage and preserved pork on top of rice. Cover pot and bake in preheated oven until liquid is absorbed and light crust forms on bottom of rice, about 25 minutes. Scatter cilantro over top and serve from the pot.

Copyright: Yan Can Cook, Inc. 2021