

One Pot Chinese Chicken Rice

Makes 2 servings

October
Let's Cook at On Lok!

10 oz boneless chicken, cut into $\frac{3}{4}$ -inch cubes

Marinade

1 tbsp cooking oil
1 tbsp soy sauce
 $\frac{1}{2}$ tbsp Chinese rice wine
1 tbsp cornstarch
 $\frac{1}{2}$ tsp sugar
 $\frac{1}{4}$ tsp garlic salt

Rice Cooker

1-1/2 cups uncooked jasmine rice or similar
1-3/4 cups water
Marinated chicken
1 pc Chinese sausage, thinly sliced
4 -5 dried shiitake mushrooms, soaked to soften or braised, cut into halves

Dressing

2 tbsp cooking oil
2 tbsp grated ginger
2-1/2 tbsp seasoned soy sauce for steamed fish
1 tsp sesame oil
 $\frac{3}{4}$ tsp dark soy sauce
 $\frac{1}{4}$ tsp sea salt
2 tbsp thinly sliced green onion

1. Combine chicken and marinade ingredients in a bowl; stir to coat. Set aside for 30 minutes.
2. Wash rice a few times until water runs clear; strain rice. Place in rice cooker bowl. Add water to rice (water should barely cover rice). Strain marinade from chicken. Add chicken, sausage and mushrooms on top of rice.
3. Place rice in rice cooker. Press "cook" button on rice cooker. While rice is cooking, combine dressing ingredients in a small saucepan over medium high heat until fragrant and green onion softens.
4. Once rice is cooked, let it rest for 15 minutes. To serve, pour dressing over rice and mix gently to evenly coat.

Remark: If rice cooker has an upper steamer, cook marinated spareribs at the same time as rice.

Additional recipe for Steamer:

¾ lb pork spareribs, cut into 1-1/2" – 2" pieces

Marinade:

2. tbsp soy sauce
1. tbsp salted black beans, rinsed and crushed
1. tbsp cooking oil
¼ tsp sugar
1/8 tsp ground white pepper
1-1/2. tbsp cornstarch

1. In a bowl, combine spareribs and marinade ingredients; stir to coat. Set aside for 30 minutes.
2. Cook spareribs in rice steamer at the same time rice is cooking.

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