

Claypot Chicken Rice Recipe

Ingredients:

200 g uncooked rice
250 ml water
200 g boneless chicken thigh or breast, cut into bite-size pieces
2 tablespoons oyster sauce
1 tablespoon dark soy sauce
1 tablespoon soy sauce
1 tablespoon fish sauce
½ teaspoon sugar
1 teaspoon white or black pepper
2 cloves garlic, peeled and chopped
4 slices ginger
2 tablespoons oil
4 dried shiitake mushrooms, soaked for 15 minutes to soften,
remove stem and cut into 2
1 Chinese sausage, cut diagonally into thin slices
2 eggs
some sesame oil
chopped scallions and sliced red chili, to serve

Method:

Wash chicken and drain. Marinate with oyster sauce, dark soy sauce, soy sauce, fish sauce, sugar and pepper for about 30 minutes. Heat 2 tablespoons oil on medium heat and fry garlic and ginger until aromatic. Add shiitake mushrooms and Chinese sausage and fry for about 5 minutes. Add marinated chicken and stir-fry for about 5 minutes. Remove and set aside. Wash rice well and combine with water and put in a claypot. Cover and cook on low heat until almost dry. Place fried chicken mixture on top of rice, cover and leave on low heat until rice mixture is dry, about another 10 minutes. Switch off the fire and break the eggs on top of the chicken mixture and leave pot covered for 5 minutes before serving. Drizzle with some sesame oil and garnish with chopped scallions on top of rice and sliced chilies in soy sauce by the side.