

Mango Rice Recipe

(Nyonya Mango Rice Recipe)

Ingredients: Serves 5

250 g (9 oz) chicken fillet, cut into small cubes
1¼-1½ teaspoons salt
1 teaspoon sugar
¼ teaspoon ground white pepper
1½ teaspoons chicken stock granules
7 tablespoons cooking oil
60 g (2 oz) dried shrimps
40 g (1½ oz) shrimp paste (sambal belachan - pls refer to more Nyonya Recipes)
4 kaffir lime leaves, finely sliced
½ ginger flower (bunga kantan), finely sliced
10 shallots, peeled and thinly sliced
800 g (1¾ lbs) cooked rice, fluffed and cooled
200 g (7 oz) cucumber, seeded and cut into 0.5-cm (¼-inch cubes)
210 g (7 oz) unripe mango, peeled, stoned and coarsely grated

Garnish:

2 red chilies, finely sliced
2 tablespoons crisp-fried shallots

Method:

Season the chicken with salt, sugar, pepper and chicken stock granules, and set aside for 5 minutes. Heat the cooking oil and fry dried shrimps until fragrant. Drain and set aside. Strain the oil and return it to the heat. Fry the marinated chicken until golden brown. Drain. Combine the dried shrimps and chicken in a bowl. Add the rest of the ingredients, except the cucumber, mango and garnish. Stir well. Add cucumber and mango and mix well. Transfer to a serving dish. Garnish with red chilies and crisp-fried shallots. Serve immediately.

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