

Mustard Cabbage Rice Recipe

Ingredients: Serves 4

700g white rice
1 no. (600g) local mustard cabbage/long mustard cabbage
250g roasted pork belly (diced)
250g pork belly (diced)
50g dried shrimps
30g shallots (sliced, pre-fried)
40g chopped ginger
40g chopped garlic

Seasoning:

¼ teaspoon pepper
1 teaspoon chicken stock granule
1 teaspoon sugar
1 tablespoon oyster sauce
1 tablespoon light soy sauce
150ml chicken stock

Method:

Wash white rice, cook with covered water until done. Keep aside. Rinse the mustard cabbage, chopped coarsely, then blanch into boiling water for a while. Dish up and drain well. Heat up a little oil to sauté the diced roasted pork belly, pork belly and dried shrimps separately until fragrant. Remove. Keep aside. Heat up 2 tablespoons oil to fragrant chopped ginger and garlic. Add in chopped mustard cabbage, stir-fry over high heat for a while or until fragrant. Pour in chicken stock and seasoning. Add in cooked rice, pre-fried pork belly, roasted belly, dried shrimps and pre-fried shallots. Stir with low heat until well combined. Covered, simmer over low heat for 15-20 minutes. Remove from heat. Serve hot.

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