

Steamed Chicken with Tomatoes Recipe

Ingredients:

750 g chicken pieces (breast and thighs)
3 ripe tomatoes
3 scallions
3 thin slices fresh ginger
2 tablespoons fish sauce
1/2 teaspoon salt
1/2 teaspoon sugar
ground black pepper to taste
2 teaspoons sesame or other vegetable oil

Method:

Bone the chicken and cut flesh into bite-size pieces. Reserve bones for stock. Put chicken into a heatproof bowl or other deep dish. Add tomatoes cut into thin wedges, scallions finely sliced and ginger cut into thin strips. Add seasonings and oil and mix thoroughly. Put the dish in a pan with water to come almost halfway up the dish. Cover and steam for 25 - 35 minutes or until chicken is tender. Serve with rice.

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