



LUCKY STICKY RICE WITH PACIFIC CLAMS, MUSHROOM & CHICKEN

🕒 Prep time: 30 minutes 🍳 Cooking time: 40 minutes 🍴 Serves: 6-8

INGREDIENTS

- 1 100g packet MAK NYONYA Instant Chicken Rice Sauce
- 2 cups /300g glutinous rice, washed and soak for 1 ½ hours
- 1 cup/150g long grain rice
- 4 slices old ginger
- 4 Chinese dry mushrooms
- 1 tbsp. oyster sauce
- 1 tsp sugar
- 1 tsp sesame oil
- 1 cup water

(soak mushrooms with the above seasoning till tender)

STEAM CHICKEN:

- 1 medium size chicken breast, cut into 2
- 1 tbsp sesame oil
- 1 tsp fine salt
- 2 tbsp MAK NYONYA Instant Chicken Rice Sauce (from the packet for rice)

(marinate chicken with MAK NYONYA Instant Chicken Rice Sauce, sesame oil and salt for at least 2 hours)

- 2 cans Pacific clams
- 2 tbsp goji berries, soak in warm water until it plumps up, drain

- 1 Remove mushrooms stems and dice finely. Set aside.
- 2 Drain glutinous rice. Wash long grain rice and drain dry. Put both types of rice in a rice cooker with MAK NYONYA Instant Chicken Rice Sauce, ginger slices, diced mushrooms (put aside 2 tbsp. for steam chicken) 600-650ml water. Cook as normal and when rice is cooked leave it to stand in the rice cooker for at least 40 minutes to an hour before serving.
- 3 Steam chicken over simmering water for 20 to 25 minutes or until cooked. Remove and set aside. Then steam pacific clams for 5 minutes and turn off heat.

4 To Serve:

Place rice in a serving plate, top with slices of chicken, pacific clams and goji berries.

If using a whole chicken (approx. 1.5kg) is used, cut chicken in half and marinate with MAK NYONYA Instant Chicken Rice Sauce, 2 tablespoons sesame oil for at least 4 hours or for best results, overnight. Steam for 30 minutes or until cooked.



MAK NYONYA Instant Chicken Rice Sauce

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