LUCKY STICKY RICE KRH PACIFIC CLAMS, USHROOM & CHICKE

🕑 Prep time: 30 minutes 🗯 Cooking time: 40 minutes 📥 Serves: 6-8

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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

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(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 Sauc (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.

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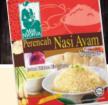
2 Drain glutinous rice. Wash long grain rice and drain dry. Put both types of rice in a rice cooker with MAK NYONYA Instant Chicken Rice Sauce, ginger slices, diced mushrooms (put aside 2 tbsp. for steam chicken) 600-650ml water. Cook as normal and when rice is cooked leave it to stand in the rice cooker 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.





MAK NYONYA Instant Chicken Rice Sauce

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