

Clay Pot Chicken Rice (Without Clay Pot)

Serves: 4

Preparation Time: 15 minutes

Marinating Time: 20 minutes

Cooking Time: 40 minutes



Ingredients:

For Marinate:

8 ounces *Boneless Skinless Chicken* – cut into bite size pieces

1 tablespoon *Dark Soy Sauce*

1 tablespoon *Oyster Sauce*

1 tablespoon *Rice Wine (Chinese Cooking Wine)*

1 teaspoon *Sugar*

1 teaspoon *Sesame Oil*

1/2 teaspoon *Corn Flour/Corn Starch*

Other Ingredients:

6 *Dried Shitake Mushrooms* – soaked in warm water for 20 minutes to soften, discard stems and cut in quarters

2 tablespoons *Oil*

1 cup *Rice* – washed and drained (I use Basmati Rice)

1 1/2 tablespoons *Ginger* – finely shredded

2 tablespoons *Fried Shallots* (I use store bought readymade fried shallots)

2 *Green Onions* – thinly sliced

2 tablespoons *Roasted Peanuts* (optional)

Directions:

1. In a bowl, combine chicken with all marinate ingredients and keep aside for 20 minutes.
2. Heat oil in a pot over medium high heat, add rice, stir and cook for about 1 minute.
3. Add 1 3/4 cups or enough water to cover rice by about 3/4 inches, increase heat to high and let cook uncovered until water is partially absorbed and “craters” or “holes” start appear in the surface of the rice, for about 5 minutes.
4. Add ginger, marinated chicken, mushrooms and stir once. Reduce heat to low, cover and cook undisturbed for 20 minutes.
5. After 20 minutes, fluff the rice with fork. If there is still water left and chicken it not cooked through, cover and continue cooking over low heat until all water is absorbed and chicken is cooked through.
6. Garnish with fried shallot, green onions and roasted peanuts before serving.
7. Serve with either sliced Red Chilies with Soy Sauce or sliced Thai Chilies with Fish Sauce.