# Chicken Rice

**Chicken**

Ingredients:

- 1 whole chicken, approximately 1.5kg (Roughly trim the chicken fat)
- 2 inches fresh ginger, divide into 2 pieces and roughly crush
- 3 cloves garlic, roughly crush
- 2 stalks scallion, tie into knots
- 1 tablespoon sesame oil
- 2 tablespoon light soy sauce
- 2 teaspoons salt
- water (enough to submerge the whole chicken in a large pot)
- 1 big pot of ice water (enough to bath the whole chicken)

Steps:

- Stuff ginger, garlic, scallion into the cavity of chicken.
- Place the chicken in a large pot. Fill with water until 1 inch above chicken.
- Add salt, bring to a boil. Reduce heat to very low simmer, cook for 30 minutes. In between, turn once.
- While chicken is cooking, prepare the ice water.
- After chicken is cooked, give the chicken an ice water bath, about 5 minutes. Remove from ice water and drain. Keep the chicken broth for later use.
- Chop the chicken into serving size, transfer and arrange on a serving platter.
- Mix soy sauce and sesame oil, keep it for later use when serving.

**Rice**

Ingredients:

- 2 cups long grain rice (rinse and wash for 2 – 3 times, drain)
- 3 shallots, chopped
- 6 cloves garlic, chopped
- 4 slices fresh ginger
- 3 cups chicken broth (previously reserved from cooking chicken)
- 1 tablespoon butter

Steps:

- Melt butter in a saucepan which big enough to cook 2 cups of rice. Add shallots, garlic and ginger, fry for a few minutes until fragrant.
- Add rice, stir and fry for another 2 - 3 minutes. (*If using rice cooker, transfer everything to rice cooker, add chicken broth, starts cooking.)
- Pour in chicken broth, bring to a boil. Put on the lid, turn heat to low simmer. If the broth overflow, keep the lid tilt and leave a small gap for air to escape.
- Cook until rice is tender or until liquid is absorbed and steam hole form on the surface.

Approximately 15 - 20 minutes.
- Remove from heat, keep the lid covered for another 10 minutes.
- Serve hot.

(* Check out our archive for rice cooking.)

**Chili Sauce**

Ingredients:

- 4 red chilies, seed removed and chopped
- 3 cloves garlic, chopped
- 4 tablespoons lime juice
- ½ teaspoon sugar
- ½ teaspoon salt

Steps:

- Process all ingredients in food processor until form into a smooth paste.

**Garnish**

- Few sprigs of coriander.

**To serve chicken rice**

- Pour the soy sauce and sesame oil mixture over chicken, garnish the chicken with coriander.
- Serve chicken with rice.
- The chili sauce is dipping sauce for chicken, but you may add some into rice. It does enhance the flavors if you like spicy food.