



bit spicy

# Claypot Chicken Rice

This very simple dish is a typical hawker meal. Traditionally cooked in a clay pot, the rice sticks to the bottom and those bits get stirred in to create a unique and delicious flavour. Use any sturdy saucepan or casserole and you get the same result! Remember to rinse the rice well to stop it becoming sticky, and be generous with the fried onion and other garnishes, as these add extra texture and flavour. Any chicken will work, but boneless and skinless thigh is perfect for this sort of cooking. You can also add chinese mushrooms or chinese sausages, but the simple chicken version is the most popular. **serves 4-6**

- 700g boneless, skinless chicken, cut into bite-sized pieces
  - thumb-sized piece of ginger, grated (including the skin)
  - 3 tbsp soy sauce
  - 2 tbsp oyster sauce
  - 1 tbsp sesame oil
  - 1 heaped tsp salt
  - 1 tsp ground black pepper
  - 1 heaped tbsp brown sugar
  - 4 shallots or 2 medium onions, finely sliced
  - 300g basmati rice
  - 500ml water
  - 3 tbsp vegetable oil
  - to garnish: a handful of chopped coriander and 4 finely sliced spring onions (including the green stalk)
1. Combine the sauces, sesame oil, ginger, salt, pepper and sugar and pour over the chicken. Leave to marinate for a couple of hours.
  2. Heat 1 tbsp oil in a wok or frying pan, and fry the shallots or onions on a very high heat until dark and crispy. They should be quite burnt! Put aside.
  3. Rinse the rice at least three times, then place in the clay pot or casserole. Pour over the water and bring to the boil. Then turn right down and simmer for 15 minutes.
  4. Without disturbing the rice, place the chicken on top and pour over the marinade. Sprinkle with 2 tbsp vegetable oil, replace the lid and cook for a further 20 minutes.
  5. Stir the chicken into the rice - don't worry if it is still alarmingly raw! - replace the lid and cook for about 15 minutes, or until the chicken is cooked. Then remove from the heat and leave to sit for a few minutes.



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6. Add the cooked onion and really give it a good stir, scraping all the crispy rice off the bottom and sides. You will find that letting it rest for a while, as mentioned above, helps to release the rice.
7. Serve scattered with the spring onions and coriander, with chilli sauce and extra soy sauce on the side.