



## Hainanese Chicken Rice

Everything you need  
to create exotic fare  
at home.

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# Hainanese Chicken Rice Serves four

## Ingredients

### Chicken

1 whole chicken 1.5kg-2kg  
15cm ginger (*sliced into large pieces*)  
1 bunch green onion stalks  
(*slice into 5cm long stalks*)  
1 medium cucumber  
2 tbsp light soy sauce  
2 tbsp sesame oil  
2 tbsp vegetable oil  
Salt to taste

### Chilli sauce

4 cloves garlic  
1 Kaffir lime (*juiced*)  
3 tbsp hot chillis  
1 tsp sugar  
4 tbsp chicken stock  
(*use stock from boiling chicken*)  
2.5cm ginger (*remove skin*)  
Salt to taste

### Flavoured rice

4 cups long grain Jasmine rice  
5 cloves of garlic (*minced*)  
8cm ginger (*minced*)  
6 Pandan leaves  
(*tied up in a bunch*)  
4 cups chicken stock  
(*use stock from boiling chicken*)  
2 tbsp vegetable oil  
1 tbsp sesame oil  
Pinch of salt

### Condiments

Dark soy sauce  
2 stalks green onion (*chopped*)  
1 cucumber deseeded and finely sliced

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## Prepare the chicken

1. Clean chicken by rubbing salt into skin. Rinse well inside and out.
2. Season generously with salt and stuff with sliced ginger and green onion.
3. Place chicken in large stockpot, cover with water. Bring to boil and simmer on low heat for 30-45 mins until thoroughly cooked.
4. Turn off heat and remove chicken. Cover in ice water. Keep remaining stock for chilli sauce and rice. (Ice water will lock in tenderness).
5. Leave chicken aside and prepare rice.

## Prepare rice

1. Wash and drain rice. Heat vegetable oil and fry minced garlic and ginger until fragrant. (*Careful not to burn*).
2. Add drained rice and fry for approx 1 min. Add dash of sesame oil.
3. Bring to boil adding stock and salt. Throw in Pandan leaves and turn heat to low. Cover pot and cook for 15-20 mins. Remove from heat and rest for further 15mins with lid on.

**To prepare rice in rice cooker:** Place rice and stock in rice cooker. Add salt and stir. Add Pandan leaves and set cooker as per instruction manual. Once cooked, leave lid on for 15mins.

## Prepare chilli sauce

Blend all ingredients together. (*Add sliced chilli for hotness!*)

## Serving

1. Remove chicken from water and discard ginger and onion. Cut and serve chicken in bite size pieces. Remove all bones. Pour on soy sauce and sesame oil. Heat up vegetable oil and pour over chicken. (*If you prefer the chicken to be warmer, heat in microwave for about 1.5mins.*)
2. Serve with sliced cucumber, accompanied with rice, a bowl of soup (*stock from chicken*), garnish with sliced onion, chilli sauce and dark sauce.