

Miele

Chicken rice with fried garlic, spring onion and ginger sauce

By Miele

30 minutes

Preparation Time

18 minutes

Cooking Time

4 serves

Serves



INGREDIENTS

Spring onion and ginger sauce

6 cm piece ginger (30 g), peeled and finely grated
1 bunch spring onions, thinly sliced
2 tsp salt flakes
125 ml (½ cup) peanut oil
1 tbsp sesame oil

Chicken rice

640 g chicken thighs fillets
125 ml (½ cup) peanut oil
6 garlic cloves, finely chopped
300 g (1½ cups) jasmine rice, washed
375 ml (1½ cups) chicken stock
2 bunches baby bok choy or Chinese broccoli, halved

Miele accessories

Unperforated steam container
Perforated steam container

METHOD

Spring onion and ginger sauce

1. Place the ginger, spring onion and salt into a mortar and pestle, pound until a rough paste is formed. Place into a heatproof bowl and set aside.
2. In a small saucepan, heat the peanut and sesame oil on high heat, induction setting 8. Once smoking, carefully pour over the ginger spring onion mix, stir to combine and set aside.

Chicken rice

1. Place 3 tablespoons of the spring onion and ginger sauce in an unperforated steam container.
2. Add the chicken thighs and massage the sauce into the thighs. Cover with cling wrap and set aside.
3. In a small saucepan, heat the peanut oil on high heat, induction setting 8. When the oil is starting to shimmer, add the chopped garlic and stir until golden brown. Strain through a fine mesh sieve, reserving the oil and garlic chips.
4. Return the saucepan to the heat, induction setting 7 and add 2 tablespoons of the garlic oil. Add the rice and fry for 1 minute.
5. Add the chicken stock and transfer to an unperforated steam container. Place into the steam oven and Steam at 100°C for 10 minutes.
6. Add the chicken to the steam oven and Steam at 100°C for a further 5-8 minutes, depending on the thickness of your chicken thighs.
7. Remove the chicken and rice from the steam oven. Pour ½ cup of the cooking liquid from the chicken over the rice, cover both containers and allow to rest for 4 minutes.
8. Place the bok choy into a perforated steam container and Steam at 100°C for 3 minutes, or until tender.

To serve

1. Serve the rice into warm bowls and top with the chicken slices. Spoon the spring onion and ginger sauce on one side, add the bok choy to the bowl and sprinkle with fried garlic chips.

Hints and tips

- The spring onion and ginger sauce can be stored in the refrigerator for up to two weeks in an airtight container.
- Our combi steam ovens have a great feature called “Menu cooking” under Special applications. Choose the ingredients from the options and the oven will prompt when the foods should be added.