



## Hainanese Chicken Rice

It's a famous Singaporean dish featuring tender poached chicken and flavorful rice cooked in chicken broth, often accompanied by chili sauce and dark soy sauce.

### **Ingredients :** (Servers: 2-4)

Tungsan/ Straits Story Hainanese Chicken Rice Mix	(½ jar or 4 tbsp) 125g
Uncooked Rice	600g
Water	780ml

### COOKING METHOD

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1. Mix all above ingredients together to cook in the rice cooker.
2. After rice is cooked, stir the rice well and allow rice to sit in the cooker for 10 minutes more before serving.

### OPTIONAL (FOR STRONGER FLAVOUR AND TASTE)

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1. After rice is cooked, add 2 tbsp of Hainanese Chicken Rice, mix and stir the rice well, cover and allow rice to sit in the cooker for 10 minutes more before serving.

### NOTES

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2. You can use our multi-purpose product for marination and seasoning.
3. No hard and fast rules in cooking, adjust or add in other ingredients to suit your tastes!



## 海南鸡饭

这是一道著名的新加坡菜肴，以鲜嫩的水煮鸡和美味的米饭在鸡汤中煮熟，通常配以辣椒酱和黑酱油。

### 用料: (2-4 人份)

唐山/南洋之宝 海南鸡饭配料	(半罐或 4 汤匙) 125 克
白米	600 克
水	780 毫升

### 煮法

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1. 将以上全部材料混合在一起，放入电饭锅煮。
2. 米饭煮熟后，将米饭拌均，盖上锅盖让米饭在锅中静置 10 分钟，即可食用。

### 建议步骤：有助提升风味

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1. 米饭煮熟后，加入 2 汤匙海南鸡饭配料，搅拌均匀，盖上。
2. 让米饭在锅中静置 10 分钟，即可食用。

### 备注

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3. 您可以使用我们的多用途产品进行腌制和调味。
4. 烹饪没有硬性规定，可依据个人口味适当调味和搭配其它配料!