

Hainanese Chicken

Servings: 4 people **Prep Time:** 10 minutes **Cook Time:** 1 Hour

Ingredients:

1. 1 whole chicken, Spring onions, whole garlic, slice ginger and pepper.
2. Water to poach the chicken and chicken stock powder.
3. Slice Cucumber and tomatoes, leafy greens (blanch in the chicken stock) optional.
4. Sauce 1: Dice chilli, light soy, grated ginger, sesame seeds, oil. Sauce 2: Grated ginger and chopped spring onion, oil, sesame seeds. Sauce 3: Sambal or any type of red chilli sauce, grated ginger and garlic, lime juice and chicken stock.
5. Rice, grated ginger, chopped spring onion and pandan leaves (Optional).

Instructions:

1. On high heat, bring the water to a boil in a pan. Add a few teaspoons of chicken stock and taste, then add green shallots, whole garlic, sliced ginger, and pepper.
2. Take a big fork and pierce the chicken, then plunge it in boiling water for 15 seconds. Pull it out and repeat the process two more times – that's three dips total.
3. Reduce the heat to low and let the chicken poach gently for 45 minutes.
4. Check the chicken's done and still juicy. Once it's cooked to perfection, take it off the heat, chop it into pieces, and serve it up on a dish.

Sauce for the Chicken:

1. Sauce 1. In a pan, heat some oil over low heat. Add chilli and fry for 2 minutes, then add ginger and sesame seeds and cook until they're lightly browned. Add soy sauce and immediately remove the pan from the heat. Transfer the mixture to a bowl.
2. Sauce 2. In a pan, heat some oil over low heat. Add sesame seeds and cook until they're lightly browned, then pour over the grated ginger and spring onion in a bowl.
3. Sauce 3. In a bowl, mix grated ginger & garlic, then add lime juice & chicken stock.

Rice:

1. In a bowl, wash the rice, then use the chicken stock to cook the rice with 1 teaspoon of ginger and add spring onion. Cook in the microwave, rice cooker, or on the stove.

To serve:

Pack the rice into a small bowl, press it down, and invert it onto the plate. Top with chicken, drizzle with sauces, and garnish with leafy greens or sliced cucumber and tomatoes if you like.

Bon Appétit!