



SINGAPORE WONDER SAUCE

Chicken Rice



The Wonderful Flavours of
Chicken Rice, Use only the
Highest quality ingredients
that represents the finest
sauce of the dish.

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Singapore Chicken Rice

Required Ingredients (1-2 Servings)

SINGAPORE WONDER SAUCE

Wonderful Singapore Dishes

Serving Suggestion :

Silantro, green onion,
cucumber and tomato

Cooking Method

1.Bring a large pot of water to a boil. Crush 3 cloves of garlic and 2 pieces of ginger and place them into the cavity of the chicken. Tie the green onions into a knot and place them into the chicken along with 1/2 teaspoon of salt. Care fully submerge the chicken breast side down into the water.

2.Bring to a boil, then cover and remove from heat. Let stand for 40 minutes, turning the chicken over half way through.

3.While the chicken is cooking, heat the vegetable oil and 1 tablespoon of sesame oil in a large saucepan over medium heat. Fry shallots, ginger, and garlic in the oil until fragrant. Add cilantro and rice, and cook, stiring until toasted. Pour in chicken stock and season with salt. Bring to a boil, then cover and reduce heat to low. Simmer until rice is tender and 'steam holes' appear in the surface of the rice, about 20 minutes.

4.When the chicken is done cooking, remove it grom the pot, place under cold running water to tighten the skin. Rub the outside with sesame oil, chop into pieces. Place pieces on serving platter, and garnish with cilantro, green onion, cucumber and tomato. Serve with rice.

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Nutrition Information

Serving Per Package 1-2

Serving size: 1 packet

Average Quantity	Per Serving	Per100g
Energy (kal)	77	118
Protien(g)	1	1.8
Total Fat (g)	6	9.3
Saturated Fat (g)	2	3.5
Trans Fat (g)	0	0.1
Cholesterol (mg)	0	0
Carbohydrate (g)	4	6.4
Dietary Fibre (g)	2	2.0
Sodium (mg)	73	116
Total Sugars (g)	1%	3.2

Ingredients

Salt, ginger , scallion, sesame oil



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Storage

Store in a cool, dry place.

Once opened, keep refrigerated and use within 3 days.

