

Chicken rice and Steam Chicken

Cuisine: **South-East Asian**

Food category: **Poultry**



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Program steps

Preheating: 100 °C

1 Steaming Termination by time 00:35 hh:mm 99 °C 50 %

Ingredients - number of portions - 10

Name	Value	Unit
Half chicken	1	kg
Jasmine rice	1	kg
Chicken flavor rice paste	100	ml
Chicken seasoning powder	10	g
Salt	10	g
Sweet sauce	30	ml
Chicken rice chili sauce	30	ml
Ginger sauce	30	ml
Pandan leaf	5	pcs

Nutrition and allergens

Allergens:

Minerals: Sodium: 38758 mg

Vitamins:

Nutritional value of one portion	Value
Energy	371.6 kJ
Carbohydrate	28.6 g
Fat	14.3 g
Protein	29.7 g
Water	76.1 g

Directions

Wash the half chicken and marinade with salt, chicken seasoning powder and steam for 35 minutes.

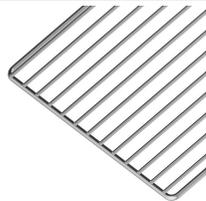
Wash rice and add water, pandan leaves, seasoning powder, salt and steam under the chicken for 30 minutes.

Once cooked serve with sweet sauce, chilli sauce and ginger sauce.

Recommended accessories



GN container Stainless
steel full



Stainless wire shelving