



Malaysian Hainanese Chicken Rice

10g	HACO Chicken Stock
500ml	water
230g	rice, rinsed and drained
4 tblsp	cooking oil
2-3 piece	sliced ginger
3-4	crushed garlic cloves
2	pandan leaves (screw pine leaves), individually tied in a knot (optional)

- Boil the premix in water to ensure fully dissolved.
- To make the chicken rice, heat the cooking oil, then add the ginger and garlic and fry until fragrance smell. Add the rice and stir-fry briskly for 1-2 minutes.
- Transfer the rice to rice cooker and add 500mls diluted **HACO Chicken Stock** prepared and the pandan leaves (optional).
- Cover with a lid and cook until the chicken stock is absorbed (you may need to add a little more stock towards the end if the rice seems dry).