

Rice Cooker Claypot Rice

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/garlic-soy-rice-recipe-chinese>

Ingredients:

- 2 cups rice washed and drained
- 2 cups water
- 2 chicken breast skin removed and cut into bite-sized pieces
- 1 ginger thumb-size piece of
- 50 grams dried prawns soaked in warm water until soften, then drained
- 2 chinese sausage cut thinly, optional
- 8 dried shitake mushroom soaked in warm water until rehydrated, remove stalks and slice thinly
- 2 tablespoons garlic minced
- 2 tablespoons vegetable oil
- 2 teaspoons soy light
- 3 tablespoons dark soy depending on how dark you like the rice
- ground white pepper to taste
- 3 tablespoons oyster sauce
- 1 tablespoon soy light
- 1 teaspoon sesame oil
- 2 tablespoons Shaoxing wine good quality
- 1 teaspoon corn flour
- 1/2 teaspoon ground white pepper
- 1 stalk spring onion chopped
- 1 chili large, sliced
- fried shallots
- salted fish Fried, optional

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 45 grams
3. Cholesterol: 175 milligrams
4. Fat: 23 grams
5. Fiber: 2 grams

6. Protein: 43 grams
 7. SaturatedFat: 2 grams
 8. Sodium: 1810 milligrams
 9. Sugar: 1 grams
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