

Claypot Chicken Rice without Claypot

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-fried-rice-with-salted-fish-recipe>

Ingredients:

- 2 cups rice
- 1 skinless chicken breast
- 2 chicken drumsticks
- 1 stalk scallion chopped
- 3 inches ginger peel the skin and chop into thin strips
- 6 shitake mushrooms soak in hot water for 30 minutes and cut into halves
- 1 piece salted fish cut into small pieces
- 2 Chinese sausage sliced,, optional
- 2 tablespoons oyster sauce
- 1 tablespoon soy sauce
- 1/4 teaspoon chicken boullion powder
- 1/2 teaspoon corn starch
- 1/2 teaspoon sesame oil
- 5 dashes white pepper powder
- 1/4 teaspoon sugar
- 1 tablespoon Shaoxing cooking wine or rice wine
- 2 tablespoons soy sauce
- 1/2 tablespoon dark soy sauce
- 2 teaspoons cooking oil
- 1 pinch salt

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 100 milligrams
4. Fat: 21 grams
5. Fiber: 1 grams

6. Protein: 31 grams
 7. SaturatedFat: 2.5 grams
 8. Sodium: 1580 milligrams
 9. Sugar: 1 grams
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