

# Hainanese Steamed Chicken

Yield: 4 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/pakistani-steamed-chicken-recipe>

## Ingredients:

- 2 1/4 pounds whole chicken
- 1 tablespoon cooking wine Chinese
- 1 teaspoon sesame oil
- 2 bunches spring onions
- 6 slices ginger
- 2 cloves garlic minced
- 1/2 teaspoon salt
- 6 1/3 cups water
- 1 teaspoon salt
- 2 teaspoons sesame oil for brushing
- 1 teaspoon sesame oil
- 2 tablespoons soy sauce to taste
- 4 tablespoons chicken stock / left over water from steaming chicken
- 1 teaspoon sugar
- 2 1/8 cups rice
- chicken reserved, jus oressence
- 4 1/4 cups chicken stock plus enough, to make
- 2 teaspoons sesame oil
- 4 shallots
- 5 cloves garlic
- 1 ginger thumb, peeled
- 2 pandan leaves knotted
- 1 lemongrass bruised and cut into parts
- salt to taste
- 3 chilli padi, seeded
- 4 cloves garlic
- 1 inch ginger thumb
- 1/4 teaspoon sugar
- 5 tablespoons chicken broth