



HONEY-SOY ONE-POT CHICKEN, PEA AND COCONUT RICE

Preparation time: 10 minutes | Cooking time: 20 minutes | Serves: 4

1½ cups long grain white rice
2 cups chicken stock
1 cup coconut milk
1 tbsp soy sauce
2 tbsp honey
2 tsp sesame oil

2 cups frozen peas
½ store-bought barbecued chicken, shredded
4 green shallots, finely sliced
¼ bunch coriander leaves, chopped
6cm piece ginger, cut into fine batons

1. Rinse the rice thoroughly, until the water runs clear, then place in a **Microsafe® Rice Cooker** with the stock, coconut milk, soy sauce, honey and sesame oil. Cook on high power without the lid for 8 minutes, then set aside with lid on and vent open for 4 minutes.

2. Add the peas, mix gently, then cook on high for a further 3 minutes with lid off. Stir in the chicken, shallots, coriander and ginger.

Recipe developed by **roughcut.studio**



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