



In partnership with



The Phams' Vietnamese Sticky Rice

Help yourself to a heaping serving of savory Xôi Thập Cẩm, or Vietnamese Sticky Rice! This recipe includes sweet soy caramelized chicken, Chinese sausage, and crispy fried shallots that all meld together harmoniously for unbelievable flavor and aroma. A great dish to share family style!

This special recipe is made in collaboration with Red Boat Fish Sauce and is a family recipe from founder Cuong Phan!

60

MINUTES
(active)

4

SERVINGS

11

INGREDIENTS

DDDDDD

SPICE LEVEL

SCAN TO SHOP



The Phams' Vietnamese Sticky Rice

INGREDIENTS

- 2 c sweet rice
- 4 boneless chicken thighs, skin-on or skinless
- 1 tsp Red Boat Fish Sauce
- ¼ tsp ground black pepper
- 2 tbsp olive oil
- ¼ lb Chinese sausage
- ¼ c shallots, minced
- 1 tsp Maggi Seasoning Sauce
- 1 c pork floss
- 2 c fried shallots
- Green onion oil sauce (mix 2 chopped green onions and 1 tbsp of vegetable oil & microwave for 10 seconds, optional)

DIRECTIONS

1. Rice cooker method for rice: place the rice in the rice cooker bowl and rinse until the water runs clear. Add ¾ cup of water, and cook using the sweet rice setting.

Steamer method for rice: Soak the rice for 2 hours, then rinse and drain until the water runs clear. Line the bottom of a steamer with a clean cloth and spread the rice in one even layer on the cloth. Add ¾ cup of water in a deep skillet, place steamer above, cover and steam for one hour, stirring occasionally to fluff up the rice.
2. Preheat the oven to 350F. Place the chicken thighs in a roasting pan and coat with fish sauce, black pepper, and 1 tablespoon of oil. Let the chicken marinate for at least 15 minutes or up to 8 hours.
3. Position the thighs skin-side up and roast for 30 minutes. Remove from the oven and leave pan to cool, making sure to reserve drippings.
4. Slice the Chinese sausage thinly on a bias. Over medium heat, pan fry the sausage (the fat from the sausage will render, so there's no need to add any oil). Stir the slices until the slices begin to curl slightly, about 5 minutes. Do not brown the sausages. Transfer onto a paper towel-lined plate to drain.
5. Wipe the pan clean, then place the pan over medium low heat. Add 1 tablespoon of olive oil to the pan, then add the shallots. Cook until the shallots are translucent and browned, then remove from the pan and set aside.
6. When the chicken is cool enough to handle, transfer to a bowl, leaving the drippings in the pan. Shred the chicken using a fork or your hands and set aside. Add the Maggi Seasoning Sauce to the pan drippings and mix.
7. When the rice finishes cooking, transfer to a large bowl and pour the drippings sauce onto the rice. Mix well to coat the grains with the sauce. Add the shredded chicken, sausage, and sautéed shallots to the rice and mix gently to incorporate all the ingredients.
8. Transfer the sticky rice to a serving platter, then top with pork floss, fried shallots, and green onion oil mixture (if using). Serve hot or at room temperature.

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