



One Pot Hainanese Chicken Rice

Don't be fooled by the simplicity of this dish – it's absolutely packed with flavor and aromatics! This single-pot meal comes together quickly in a pressure cooker, allowing you to whip up a mouthwatering dinner in mere minutes!

<p>20 MINUTES</p>	<p>2 SERVINGS</p>
<p>10 INGREDIENTS</p>	<p><i>DDDDDD</i> SPICE LEVEL</p>

One Pot Hainanese Chicken Rice

INGREDIENTS

- 1 c jasmine rice
- 2 boneless, chicken thighs, skin on
- 1 1/2 c chicken broth or chicken bouillon cube
- 2 cloves garlic, minced
- 2 tsp ginger, minced
- 1 stalk green onions, chopped
- 1 tsp sesame oil
- 1/2 tsp salt
- 1 tbsp oil
- cucumbers, for serving

DIRECTIONS

1. Marinade chicken with salt and sesame oil. Set aside for 10 minutes.
2. Rinse rice thoroughly in a mesh strainer. When draining make sure to shake out excess water well. Set aside.
3. Set your pressure cooker to saute on high for 3 minutes. Add in oil. Add in garlic, ginger, and green onion. Continue to stir to prevent burning.
4. Arrange chicken skin side up in pressure cooker. Pour in chicken broth and rice. Press down rice with spatula to ensure rice is covered in broth. Pressure cook on high for 8-10 minutes. Remove chicken once cooked through.
5. Fluff the rice with a spoon, and scoop the chicken rice onto a plate, arranging the chicken next to the rice.
6. Serve with sliced cucumbers and enjoy!



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