

Organic Quinoa with Hainanese Chicken



*The
Perfect Meal*

Episode 3

Chef Yong Bing Ngen
- Majestic Restaurant -

Ingredients

2 nos.	Kampong Chicken
1 packet	Organic Quinoa (500grams)
1 bunch	Pandan Leaves
1 no.	Ginger (20grams)
200 gm	Mix Green
500ml	Chicken Stock (for quinoa)
1 tsp	Salt
1 tsp	Sugar

Seasoning

½ tsp	Salt
1 tsp	Sugar
1 tbsp	Soya Sauce
1 tsp	Dark Soya Sauce
1 tbsp	Hua Diao Chinese Wine
1 tbsp	Sesame Oil
½ tbsp	White Pepper

Sauce (Blend both together to make sauce)

10 slices	Ginger
1 stalk	Spring Onion

Method

- 1) Cook whole chicken in boiling water for 15 minutes. Remove and soak in water.
- 2) Wash quinoa. Add quinoa, pandan leaves, ginger followed by chicken stock into rice cooker. Cook for 20 minutes.
- 3) Heat wok with sesame oil. Add chicken stock and all items under seasoning. Bring to boil and remove.
- 4) De-bone chicken and cut into small pieces. Place onto serving plate.
- 5) Scoop quinoa and place beside chicken including the ginger sauce. Garnish with mix green.
- 6) Pour dark soya sauce over ginger sauce and chicken.