



# CHICKEN RICE CAKE

## YOU NEED:

- 1 cup of short grain rice
- 3 cups of water
- 1 chicken cube
- 150g of diced chicken fillet
- ½ tsp light soy sauce
- ¼ tsp white pepper
- ¼ tsp sesame oil
- 5 slices of ginger
- Lettuce or sliced cucumber

## TO DO:

Cook the short grain rice in the water with the chicken cube until the water evaporates and the rice is soft and sticky.

Marinate the diced chicken with the soya sauce and pepper. Stir fry the chicken with the ginger until cooked. While it is warm, stir in the sesame oil.

Press half the rice into a small flan dish. Layer with the lettuce or cucumber and then add a layer of sesame chicken. Press the rest of rice on top. To serve, cut into bite-sized squares. This new take on the traditional chicken rice ball can be eaten warm or cold.

**RECIPE: HOLIDAY FUN!**