



10-MINUTE CREAM CORN CHICKEN RICE (粟米雞粒飯)

Serves 3-4. See recipe head notes in blog post for tips and info!

INGREDIENTS

1 lb ground chicken

1 garlic clove, peeled

¼ tsp salt

2-3 dashes white pepper powder

1/8 tsp curry powder

1 tbsp Chinese cooking wine – head note 1

2 x 398ml / 14 fl. oz cans of cream style corn

1 tsp toasted sesame oil

½ tsp soy sauce

Splash of broth or water, as needed to thin to desired consistency

High heat oil for cooking

To serve:

Steamed white rice

Scallions for garnish

Drizzle more toasted sesame oil

METHOD

Heat large skillet over medium-high heat. Once hot, drizzle in about 2 tablespoons of oil and add ground chicken. Break apart clumps with spatula. To avoid taking out my knife and chopping board for this recipe, I use a garlic press to mince the clove of garlic directly into the pan. If you don't own a press, mince garlic with a knife. Add salt, white pepper powder and curry powder. Sauté for 20 seconds. Adjust



heat down to medium if it's getting too hot. Add cooking wine and sauté 20 seconds more or when most of the alcohol smell has diffused.

Pour in cream style corn and bring to a simmer. Add soy sauce and toasted sesame oil. Depending if you like the consistency a little thinner, add a splash of broth or water. Taste and adjust seasonings (i.e. salt, soy sauce, sesame oil) as needed. Serve with white rice. Add a drizzle more sesame oil if you like. Top with scallions (I bunch and cut them with my kitchen scissors directly over the bowls). Enjoy!