

## Rice with Chicken Recipe

### Ingredients:

1 x 1 kg chicken  
2 tablespoons oil  
10 cloves garlic, finely chopped  
1 onion, finely sliced  
1 teaspoon finely chopped fresh ginger  
2½ cups rice  
4 cups water  
3 tablespoons fish sauce  
4 scallions, finely sliced

### Method:

Cut chicken into serving pieces. Heat oil in a large frying pan and fry the garlic until pale golden. Remove and reserve. Add onion and ginger to pan and fry until soft, then add chicken and fry, turning, until chicken is golden and half cooked. Add rice and stir fry for a few minutes, then return half the fried garlic to pan, add water and fish sauce. Bring to the boil, then turn heat low, cover tightly and cook 20 minutes without lifting lid. Serve garnished with reserved fried garlic and scallions.

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