

## Steamed Chicken Rice with Greens Recipe

**Ingredients:** Serves 4

450g boneless chicken legs  
450g bok choy  
2 stalks of scallion, use white part and cut into pieces  
6 slices ginger  
4 Chinese black mushrooms, softened in water and shredded  
(stems removed)  
1¾ cups canned chicken broth  
¾ teaspoon salt  
a pinch of pepper  
1 teaspoon soy sauce  
2 cups rice  
sesame oil (optional)

**Method:**

Wash and pat dry chicken legs, then cut into bite-size pieces. Cut bok choy into pieces. Heat 1 tablespoon oil, pan-fry chicken until it is golden brown. Heat 1 tablespoon oil, stir fry scallions, ginger, black mushroom shreds until fragrant. Add bok choy and 2 tablespoons water. Cover and cook until steam appears; remove. Place chicken, bok choy and chicken broth (mixed with salt, pepper and soy sauce in a bowl) in a rice cooker and cook until rice is done. Before serving, drizzle some sesame oil (if preferred) and serve hot.

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