

Steamed Chicken with Scallions Recipe

(Taiwanese Recipe)

Ingredients: Serves 4

2 organic whole chicken legs

5 scallions

1 fresh red chili

1 tablespoon cooking wine

½ tablespoon salt

1 tablespoon oil

1 tablespoon sesame oil

Method:

Rinse chicken legs, pat dry, coat with cooking wine and salt. Let sit for 30 minutes. Steam in a rice cooker with 1½ cups water in steamer. Remove chicken legs, let cool, chop into pieces and arrange on a serving plate. Shred scallions and red chili, soak in water for 5 minutes, then place on chicken. Soak the shredded scallions and red chili in water is to remove any unpleasant sharp flavors and also they curl quite attractively in water. Heat oil and sesame oil, then drizzle over the scallions and red chili onto the chicken. Ready to serve. When serving guests, time may be saved by purchasing a cooked chicken.

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