

## **Stuffed Chicken with Rice and Ginseng Recipe**

**(Korean Recipe)**

**Ingredients:** Serves 2

1 whole chicken, about 1.5 kg  
2 cups of glutinous rice  
1 strip of Ginseng  
1 tablespoon salt  
3 pieces dried Shiitake mushrooms, soaked in water to soften  
Mixed salt and pepper powder to serve as a dip

**Method:**

Wash glutinous rice thoroughly and soak in the water for 5 hours, drain and leave aside. Pick bones out from belly of whole chicken, careful not to break the chicken. Rub inside and outside of chicken with salt (do not break the skin or else they will not look good after cooking) and marinate for 2 hours. Cut Shiitake mushrooms to thick slices and mix with glutinous rice and ginseng and stuff into chicken cavity. Put stuffed chicken onto a heatproof plate and steam at high heat for 45 minutes. Serve with salt and pepper powder by the side as a dip.

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