

Yam Rice Recipe

Ingredients: Serves 4

600g fragrant rice
50g dried shrimps
300g yam
150g pork belly
5 shallots
some coriander
some scallions
1 tablespoon minced garlic
850ml water
2 tablespoons fried shallots

Seasonings:

½ tablespoon chicken seasoning powder
pinch of salt or to taste
½ teaspoon sugar
½ teaspoon dark soy sauce
½ teaspoon pepper

Method:

Rinse rice then drain. Soak dried shrimps until soft. Peel yam before cutting into 1½-cm cubes. Rinse pork belly and cut into shreds. Peel shallots then mince well. Cut coriander into sections and chop up scallions. Heat up 3 tablespoons of oil, dry shallots and minced garlic until fragrant then add dried shrimps, meat shreds and yam. Fry well. Put rice in and fry evenly. Add seasonings and continue to mix well. Pour the entire dish into an electric rice cooker, add water and blend well. When the yam rice is cooked, sprinkle scallions, coriander and fried shallots on top before serving.

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