



# One Pot Hainanese Chicken Rice

Prep Time: 20 minutes  
Cook Time: 45 minutes  
Yield: 4 servings

## INGREDIENTS

1 teaspoon salt  
chicken rice  
chicken fat from the skin or 3 tablespoon neutral oil  
1 shallot minced  
4 garlic cloves minced  
1 inch ginger peeled and minced  
2 cups jasmine rice  
½ teaspoon salt  
2 cups chicken broth  
4 chicken thighs (skin on)  
2 green onions  
ginger scallion sauce  
2 inch ginger grated  
3 green onions  
½ cup neutral oil  
½ teaspoon salt  
pinch sugar  
pinch chicken bouillon or msg (optional)  
sweet chili sauce  
1 thai chili finely chopped  
1 shallot finely chopped  
1 inch ginger grated  
1 garlic finely minced  
1 lime squeezed  
1 tablespoon sugar  
1 tablespoon rice vinegar  
1 tablespoon soy sauce  
1 tablespoon water  
½ tablespoon sriracha or chili garlic sauce  
sliced cucumbers (optional garnish)  
fried chicken skin (optional garnish)

## DIRECTIONS

1. Wash your chicken with running water and rub salt on the skin and meat. Wash salt off the chicken. Don't forget to clean your sink and surfaces after. If you have bone-in chicken thighs, trim off the bone with scissors (trying to cut off little meat as possible). Trim the fat and excess skin off the chicken and save for later. Tip: Don't trim off all the chicken skin, just the skin that is hanging off or skin not covering the meat.  
(2 pounds chicken thighs, 1 teaspoon salt)
2. Peel skin off ginger. Mince 1 shallot, 4 garlic cloves and ginger and set aside. Wash 2 cups of rice in a strainer until water runs clear and set aside.  
(1 shallot, 4 garlic cloves, 1 inch ginger)
3. Add excess fat and chicken skin on a cold pot; turn to medium low and fry chicken skin for 10 minutes to make chicken skin crispy and to render oil. After frying them golden, take out skin and set aside.  
(chicken fat from the skin or 3 tablespoon neutral oil)
4. Turn heat to medium. Add minced shallots, garlic, ginger and saute for 1 minute. Add washed rice and saute for 1 minute. Add 2 cups of chicken broth and ½ teaspoon salt. Mix everything together.  
(1 shallot, 4 garlic cloves, 1 inch ginger, 2 cups jasmine rice, ½ teaspoon salt, 2 cups chicken broth)
5. Add chicken thighs and green onions on top of the rice. Cook on high heat for 5 minutes covered. Then turn heat to low and cook for 10-12 more minutes (still covered). Then, turn off heat and let it rest for 15-20 minutes. Do not open the lid at all during the rice cooking process!  
(4 chicken thighs, 2 green onions)
6. While the chicken is cooking you can make one or both of the sauces  
Ginger scallion (traditional) - Peel and grate ginger. Slice green onions. Place green onions and ginger in a heat resistant bowl with ½ teaspoon salt, pinch of sugar and pinch of chicken bouillon. Heat pot to high heat. Add ½ cup of oil to pot and heat for 3-4 minutes. Test if the oil is hot enough by adding one small slice of green onion. Once it sizzles, add all the hot oil to the bowl. Mix together  
Sweet chili: Slice 1 thai chili very finely. Finely chop 1 shallot and garlic. In a bowl, add shallot, thai chili, and garlic. Grate ginger in the bowl. Squeeze 1 lime and add 1 tablespoon sugar, rice vinegar, soy sauce and water. Add ½ tablespoon sriracha and mix everything together until sugar has dissolved.
7. To serve, fluff up the rice and slice the chicken. Add sauce of choice on top. Garnish with cucumbers and fried chicken skin.



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Recipe adapted from:  
<https://cookwithdana.com/one-pot-chicken-rice-hainanese-chicken-rice/>