



## ALL-IN-ONE CHICKEN CONGEE (TM7, TM6)

⏱ 5 min. ⌚ 35 min. 🌱 easy ➡ 6 portions

### Preparation

#### INGREDIENTS

180 g long grain rice or jasmine rice  
1 tsp sea salt  
3 tsp sesame oil  
150 g chicken breast  
2 tsp Chicken stock paste (see Tips)  
1-2 pinches ground white pepper,  
adjust to taste  
1500 g water  
1 spring onion/green onion, sliced, to  
garnish

#### USEFUL ITEMS

serving bowls

#### THERMOMIX PARTS

simmering basket, measuring cup

1. Place simmering basket into mixing bowl and weigh rice into it. Remove simmering basket and rinse rice until water runs clear.
2. Place rinsed rice, salt, sesame oil, chicken breast, stock paste, pepper and water into mixing bowl, then start **Rice Cooker** 🍲.
3. Then shred **10 sec/🔄/speed 4**. Transfer between serving bowls and garnish with spring onion/green onion, then serve hot.

### TIPS

- To make your own Chicken stock paste, see Cookidoo® for the recipe.
- This recipe is not part of the Around Asia printed cookbook and is available exclusively on Cookidoo® only.