

# **Green Rice with Chicken and Charred Corn**

**This is a super easy one pot meal dish...the rice is cilantro green loaded with shredded chicken and charred corn.**



Being of Taiwanese background, it would be almost an offense not owning a Tatung rice cooker and steamer. I still remember my mom's greenish color rice cooker, it was the everyday gadget since rice was present for lunch and dinner.

I must admit that I often use this gadget more as a steamer than rice cooker. Steaming can be kind of dangerous when done on the stove top as many times I forget about it and I just remember when smoke starts to arise from the pan...and all my stuff in it is infused with smoke flavor...not fun!

Now, my grandma would use this rice cooker and steamer as a multi cooker apparatus, she would cook rice, steam fish or chicken all at the same time, she had so wired that most of her meals would be done in this cooker...no need to mention that it was her favorite kitchen tool.

### **– Why is this dish so easy?**

This green rice is mainly cooked in the Tatung rice cooker...I mean almost, as I like to sauté onion and garlic to bring all the aroma before adding to the rice, therefore it will be two pots instead of one. Nevertheless, it is super easy and when you less expect, the meal is ready.

### **– Please note...**

The cup I use in this recipe refers to the cup which comes with the Tatung rice cooker and steamer and is equivalent to approximately  $\frac{2}{3}$  of your regular cup size.

### ***Ingredients:***

- 2 cups jasmine rice, rinsed and well drained
- 2 chicken breasts
- 1 small onion chopped
- 2 garlic cloves, finely minced
- 1  $\frac{1}{2}$  cup frozen charred corn
- 1 bunch fresh cilantro
- 1 cup chicken broth
- 1 tablespoon olive oil
- Salt and fresh ground pepper to taste



***Method:***

Slice the chicken breast horizontally into 2 slices. Place in a bowl and add salt and fresh ground black pepper. Let it sit for a few minutes.

In the meantime, place the cilantro in the small food processor with a little of water and make a paste.

Sauté the onion and garlic with the olive oil until golden brown and fragrant under medium heat.

In the Tatung rice cooker inner pot place the rice, the mix of onion and garlic, the cilantro paste, frozen charred corn, chicken broth, salt and pepper and complete with water until the mark "2".

Gently layer the chicken breast onto the rice, and place two cups of water into the outer cooker. Place the lid and press the switch down to cook.

Once the rice is done, the light will turn off, leave for 10 to 15 minutes.

Remove the chicken breast from the pot and place on a plate. Use two forks to shred the chicken. Place the shredded chicken back to the pot and mix gently.

Serve hot.







**– If you enjoy one pot meal dishes, you might want to look at the following..**



# Glutinous Rice

*with Chinese Sausage*

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# Hungarian Stuffed Peppers

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Did you know that the distinctive smell of cilantro is due to its essential oil linalool? Interestingly people sense the smell of cilantro leaves very differently, either they like, or they have aversion to it. Nonetheless, cilantro leaves contain vitamin A, vitamin C, vitamin K and others. Every part of the cilantro plant is edible, and the stems have more flavor than the leaves, so please do not discard the stems.



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