My Malay Style of Nasi Ayam (Chicken Rice)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup of plain rice
- enough water to cook rice
- 1 tbsp butter
- 2 pcs of chicken thigh (skinned)
- a small piece of ginger
- 1 tbsp oyster sauce
- 1 tbsp dark soy sauce
- 1 tbsp honey
- a pinch of salt
- cucumber (sliced)
- tomatoes
- sweet chilli sauce

Instructions

Place rice in rice cooker with water. Add in butter, chicken thigh, ginger & salt to taste. When rice is cooked, put the chicken in a bowl. Add oyster sauce, honey & dark soy sauce to the chicken & mix well. Heat oil in frying pan, fry the chicken over a low heat for about 5 mins. The frying part could be very challenging as the pan will be sticky if too heaty, so you may need to control the heat. Arrange the chicken on a plate of rice serves with cucumber, tomatoes & chilli sauce.