



Recipe Courtesy of The Spice House

## Ingredients

### Sweet Pickle:

1 small cucumber, thinly sliced  
1 large carrot, thinly sliced  
1/2 cup sugar  
1 cup white distilled vinegar

### Chicken:

2 chicken breasts, with skin, halved  
salt to taste

### Rice:

2 Tablespoons peanut oil  
1 Tablespoon ginger paste  
2 cloves garlic, mashed  
1 cup white basmati rice, rinsed and drained  
1 2/3 cups chicken broth

### Preparation

### Sweet Pickle:

Combine sugar with vinegar until sugar has completely dissolved. Add cucumber and carrot. Cover and chill in the refrigerator for at least 24 hours.

### Spicy Dip:

1 Tablespoon crushed red pepper  
1/4 cup toasted sesame oil.

### Soup:

4 cups chicken broth  
1 cup mustard greens, chopped

### Ginger Scallion Dip:

2 Tablespoon ginger paste  
1 Tablespoon scallion, chopped  
2 Tablespoons peanut oil  
salt, to taste

### **Chicken:**

Rub chicken breasts with salt. Steam, skin side up, for about 15 minutes, or until just cooked. Let cool to room temperature and slice.

### **Rice:**

heat oil until hot. Saute ginger paste and mashed garlic for a couple of minutes until fragrant. Add rice and saute until slightly translucent. Add chicken broth. Bring to a boil. Cover slightly and simmer for 15 minutes. Turn the heat off and cover tightly. Let sit for at least 15 minutes. Fluff before serving.

### **Soup:**

Bring chicken broth to a boil. Add mustard greens and simmer covered for 15 minutes.

### **Dips:**

Combine ingredients for each dip in small dipping bowls.