

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

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

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.

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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.

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