

# RECIPE : SINGAPOREAN RICE

It's time to make some delicious Singaporean Rice at home with Mehman Rice.

## INGREDIENTS:

For chicken gravy:

- Chicken boneless ½ kg
- Soya sauce 1 tbs
- Vinegar 1 tbs
- Oil 2 tbs
- Salt ½ tsp
- Red chili powder ½ tsp
- Ginger garlic paste 1 tbs
- Black pepper ½ tsp
- Hot sauce (or Chili Sauce) 1 tsp
- Ketchup ½ cup
- Water 2-3 tbs



## Stir fried vegetable + noodles

- Boiled Egg noodles 200 gms
- Oil 1 tbs
- Ginger (julienne cut) 1 tbs
- Capsicum ½ cup
- Spring onion white chopped ¼ cup
- Spring onion green chopped ¼ cup
- Cabbage (julienne cut) 1 cup
- Carrots (julienne cut) ½ cup
- Salt to taste
- Black pepper to taste
- Red chili powder ½ tsp
- Sesame oil ¼ tsp
- Soya sauce 2 tbs

## Mayo sauce:

- Mayonnaise ½ cup
- Ketchup 1/3 cup
- Hot sauce (or chili sauce) 1 tsp
- Salt 1 pinch
- Black pepper 1 pinch
- Mehman Rice ½ kg
- Salt 1 tsp
- Oil 1sp

## Direction:

Soak Mehman rice in water for two hours.

Boil water and add salt, vinegar to it. Add it to the boiling water. Add oil in it and give it a boil. Drain water and set aside.

Take another pan and add 1 tbs oil to it, crack an egg and stir it quickly to make it in threads. Take out egg set aside. Add 1 tbs of oil and add garlic to it. Then add spring onion (white part) and carrot and mix well. Next add cabbage, spring onion, salt, Chinese salt, black pepper, soya sauce, and vinegar.

Cook for 2 mins and then add the rice and fried egg and mix. Add ¼ cup water and keep it on low flame for 5 mins.

Delicious Vegetable Fried Rice is ready to serve, Enjoy.