

Chicken Rice (Nasi Ayam)

Ingredients

- 3 shallots, minced
- 3 cloves garlic, minced
- 1 tablespoon sugar
- 1 teaspoon five-spice powder
- 1 tablespoon **Cow Brand Vanaspati**
- 2 tablespoons dark soy sauce
- 1 tablespoon fish sauce
- 2 tablespoons lime juice
- 3 chicken breasts or 1kg chicken parts
- 500g long grain rice, washed and drained
- 900ml chicken stock or water
- 1 1/4 teaspoon salt
- 4 screw-pine leaves tied into a knot

Instructions

1. Marinate chicken with minced shallots, garlic, sugar, five-spice powder, and other ingredients for 2 hours.
2. Roast the marinated chicken in a preheated oven at 180°C for 40 minutes, basting with **Cow Brand Vanaspati**.
3. To cook the rice, heat **Cow Brand Vanaspati** and sauté garlic and ginger until aromatic. Add rice grains and stir fry for a few minutes.
4. Transfer rice to a rice cooker, add chicken stock, and cook until done.
5. Serve the roasted chicken pieces with the cooked rice and chili sauce on the side.