

## Hainan Chicken Rice (Vegetarian)

### Ingredients:

1 pc Vegetarian Mock Chicken  
¼ cucumber sliced  
½ cup water  
1 tbsp oil  
2 slices ginger

#### (A) Seasoning Ingredients

1 tbsp vegetarian oyster sauce  
1/3 tbsp sugar  
pinch of pepper  
½ tsp black soy sauce  
½ tsp sesame oil

#### (B) 1 tsp corn starch 1 tbsp water

### Method:

- (1) Deep fry (or pan fry if you prefer) mock chicken until slightly golden, remove and drain. Cut chicken into slices and arrange on a plate with cucumber slices and Hainan rice.
- (2) Deep fry ginger in 1 tbsp hot oil, add (A) seasoning and fry thoroughly.

Thicken with (B), then pour over the mock chicken.

Ready to serve.

#### Hainan Rice Procedure:

Wash rice and drain water. Place the washed rice in a cooking pot with moderate water. Add 5 slices of ginger, 2 tbsp of butter, 2 pcs of star anise (pods), a pinch of salt and pinch of sugar. Bring to boil then simmer until Hainan rice is cooked.

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