



Steamed Chicken with Ginger Sweet Soy Sauce



Ingredients

- 4 boneless Chicken breasts
- 2 cups homemade Chicken Stock (or you can use canned Chicken Stock)
- 1 cup Jasmine Rice

Ginger Sweet Soy Sauce



Fill with chicken broth in your steamer pot up to the line 2 level of the pot.

Add two measuring cups of Jasmine rice to the chicken broth.



Spray the steam section with spray butter. Sprinkle salt and pepper over the chicken breast pieces.

Place the tray in the steamer and start steaming it.



Close the lid of the steamer and press the 'steam cook' button.

Steam the chicken breast for 10 to 15 minutes.

If your rice is not cooked after 15 minutes, take out the chicken breasts, stir the rice and allow the rice to cook.



Once the chicken and rice are finished cooking, take them out of the steamer and arrange them on a plate.



Top with Ginger Sweet Soy Sauce.

Steamed Chicken with Ginger Sweet Soy Sauce is ready to be served!