

# Vietnamese-Style Sticky Rice With Chicken and Chinese Sausage

## Ingredients

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3 c Glutinous Rice (or 600 grams)	1/3 c Dried Shrimp
2 T Vegetable Oil	5 clv Garlic (finely chopped)
9 oz Chinese Sausages (thinly sliced on a slight diagonal)	21 oz Chicken Thighs (cut into bite-sized pieces)
5 Shallots (small, thinly sliced)	3 1/2 T Fish Sauce
1 1/2 T Soy Sauce	2 t Caster Sugar (plus 3/4 tablespoon)
1/4 c Peanuts (chopped)	3 Green Onions (sliced)
1 T Lime Juice	1 1/4 T Rice Vinegar
	1/2 Thai Bird Chili (sliced)

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## Instructions

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1. In a bowl add the rice, cover with water and soak overnight, then drain well. Line a steamer insert with cheesecloth that fits into a steamer.
2. Bring the water to the boil, then place the rice inside the lined insert, making sure it's in an even layer over the cloth. Bring the edges of the cloth over the rice. Cover the saucepan with a tight-fitting lid, then cook the rice for about 20 minutes or until tender. Remove the rice and set aside.
3. Meanwhile, soak the dried shrimp in boiling water to cover for 30 minutes, or until softened, then drain well.
4. Combine 2 tablespoons of fish sauce, rice vinegar, 3/4 tablespoon sugar and 1/4 cup of water in a small saucepan. Bring to a simmer over medium-low heat, stirring continuously, to dissolve the sugar. Once dissolved, remove from the heat, cool, then stir in 1 garlic, lime juice, and chili. Set aside.
5. Heat 1 tablespoon of oil in a wok over medium-high heat. Add 4 garlic cloves and cook for 30 seconds. Then add the Chinese sausage and shallots. Stir-fry for 3-4 minutes or until the shallots are softened and the sausage is rendering some fat.
6. Add the chicken and stir-fry for another 3-4 minutes or until the chicken is almost

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cooked. Add the drained shrimp, 1 1/2 tablespoons fish sauce, soy sauce and 2 teaspoons sugar, and toss to combine. Stir-fry for another minute or until the chicken is cooked through. Turn off the heat.

7. Once cooked, divide the sticky rice among serving bowls. Top with the chicken mixture, spooning over any extra sauce in the bottom of the wok. Scatter over the green onions and peanuts. Serve with the dipping sauce on the side to spoon over as you eat.