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# Chicken Rice with SUNWHITE Fragrant Rice

新米

NEW CROP



## Ingredients

- 500g of Jasmine Sunwhite Fragrant Rice (washed)
- 4 cloves of garlic (finely chopped)
- 3 stalks of screwpine (pandan) leaves
- 3 tablespoons of margarine
- 4 cups of water
- 1 cup of chicken stock (add salt to taste if needed)
- 1 cm of ginger (pounded)
- fried onions (optional)

## Method

1. Lightly saute the finely chopped garlic and screwpine leaves with margarine till fragrant.
2. Add in Jasmine Sunwhite Fragrant Rice, water and chicken stock into the fragrant mix.
3. Cook for 20-25 minutes.
4. Once the rice is cooked, garnish with fried onions and serve while hot.

