

SUSHI-SAN®

THAI BASIL CHICKEN SIZZLING RICE

Serving size: 2

EQUIPMENT REQUIRED

- Blender
- Small Skillet
- Cast Iron Skillet

SAUCE INGREDIENTS

- 4 tablespoons oyster sauce
- 2 teaspoons tamari
- 2 teaspoons sugar
- ½ teaspoon black pepper
- 2 garlic cloves, minced
- 2 teaspoons fish sauce
- ¼ teaspoon Chinese five-spice powder
- 2 teaspoons sambal oelek (chili paste)

CHICKEN MIXTURE INGREDIENTS

- 1 lb ground chicken
- 1 poblano pepper, thinly sliced
- ½ yellow onion, thinly sliced
- 4 thai basil leaves
- Sauce (above)

THAI BASIL CHICKEN SIZZLING RICE INGREDIENTS

- Chicken mixture (above)
- 1 fresno chili, deseeded and cut into coins
- 3 tablespoons eel sauce
- 2 egg yolks
- 3 tablespoons thinly sliced scallion greens
- 1 pinch chili threads
- 2 cups prepared sushi rice

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SUSHI-SAN®

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SAUCE METHOD

1. Combine tamari, sugar, black pepper, garlic cloves, fish sauce, five spice, oyster sauce and sambal oelek into a blender
2. Blend until all ingredients are incorporated and sugar is dissolved
3. Set aside for later

CHICKEN METHOD

1. Heat vegetable oil in a small skillet over medium heat
2. Add ground chicken to the skillet and cook on medium heat until half cooked, do not brown
3. Add julienned poblano and yellow onion to the skillet, simmer until liquid is almost cooked out
4. Add basil chicken sauce and thai basil to the skillet, bring to a simmer, then remove from heat
5. Set aside for later

SUSHI RICE METHOD

1. Prepare sushi rice according to package instructions
2. Set aside for later

THAI BASIL CHICKEN SIZZLING RICE METHOD

1. Preheat oven to 400 degrees
2. Add warm sushi rice to an oiled cast iron skillet
3. Add chicken mixture to the top of the rice, leaving the edge of the rice open
4. Top with fresno chili coins
5. Place the cast iron skillet into the oven for three minutes
6. Remove from the oven
7. Drizzle with eel sauce
8. Add egg yolks to center the skillet
9. Garnish with green onions and chili threads

