



Easy Crispy Sausage Rice

Bong QiuQiu's Recipe

 @bongqiuqiu



Serving: 4 Pax



Prep Time: 10 mins



Cook Time: 30 mins

Ingredients

2 cups of uncooked
pearl rice

2 sticks of chicken
chinese sausage

1 tbsp oil

16g of salted butter
(size of 4 sugar cubes)

4 tsp Shoyu

Instructions

1. Rinse and cook pearl rice in a cooker.
2. While rice is cooking, slice chicken Chinese sausages into bite-sized pieces.
3. Pour oil and pan fry chicken Chinese sausages till slightly charred.
4. Place cooked rice in a bowl and add the salted butter and sausages on top.
5. Add spring onions as garnish (optional) and Shoyu on the side.