

Soya Chili Hot Pot Rice by Chef: Bishandutt Dabral

🕒	Total Prep Time:	30-35 mins
🕒	Prep Time:	20 mins
🕒	Cooking Time:	10 mins
🕒	Finishing Time:	5 mins
👤	Recipe Serving:	4 Person
🌈	Difficulty Level:	Easy



Ingredients and preparation of Soya Chili Hot Pot Rice

Rice long grain raw	300 gms
Broccoli florets	100 gms
Cauliflower florets	100 gms
Shiitake Mushroom	4 no
Carrots	20 gms
Spring onion	2 stakes
Moong sprouts fresh	1 cup fresh
Fresh baby corn	4-5 no
Bamboo Shoot	2 pic
Zucchini yellow or green	30 gms
Sesame oil	½ tsp
Bok choy roughly cut	2 no
Garlic chop	1 tsp
Red chilli fresh chop	½ tsp
Red chilli paste	½ tsp
Chilli Sauce	½ tsp
Soya Sauce dark	¼ tsp
Cooking Oil	2 Tbsp
Star anise	1 no
Aromatic powder	1 gms
Water	200 ml
White pepper powder	A pinch
Salt	To taste
Coriander fresh chop	10 gms

How to Prepare Soya Chili Hot Pot Rice

1) Wash the rice twice in freshwater and Soak it for 30 minutes, drain and keep it aside. Soak shitake mushroom in little warm water for 3 Hr and then cut into ¼ pieces

Cut zucchini into half roundels. Cut Baby corn in 3 pieces. Spring onion (diamond cut), cut carrots into thin-slice

2) Take a Clay pot keep in under slow flame add 2Tbsp of cooking oil, when oil becomes hot add 1 star anise for the flavor, add chopped garlic sauté till it become light brown add chopped chili, chili paste, sauté it for 2 minutes and then add broccoli, carrots, baby corn, Bamboo shoot, zucchini, cauliflower, Shiitake Mushroom sauté it and cover with lid for 3-4 minutes, remove the lid, then add chilli sauce, dark soya sauce sesame oil, stir it for a minute and then add water, white pepper powder, aromatic powder and salt. Cook it for 3-4 minutes then add rice and stir it for a minute add spring onion, Sprout Bok choy cover with a lid and let the rice get cooked with all the vegetables and sauce heat for 6-8 min under slow flame add freshly chopped coriander as a garnish.

Garnish

Spring onion chop
Coriander Fresh Leaves

Important Tips

- 1) Pot Rice can be cooked entirely in the pot including raw rice, vegetables and seasoning in a steaming process which will take 40 min
- 2) Seasonal vegetables can be added in pot rice