

Nonya Spiced Seafood Claypot Rice



ı	PROGRAM	PREP	COOK	SERVING
	Claypot rice	15 min	45 min	4-5

INGREDIENTS

3no Frozen IQF Prawn, 31/40 defrost 6no White Clam 30gm Lady finger, cut cubed 30gm Eggplant, cut cubed 20gm Onion, cut cubed 400gm Rice, washed 280gm water

TUMATU SAUCE	GARINISH
4gm Chili Padi, minced	2gm Ginger flower, slic
2gm Lime leaf, sliced	
40gm Garlic, minced	
500gm Tomato Sauce (Can use Barilla Brand)	
50gm Lime Juice	
10gm Chicken Seasoning Powder (optional)	
20gm Fish sauce	
20am1 Sugar	

METHOD

- 1) Use 'Soup' mode to saute garlic, chili, lime leaf until fragrance in the Tefal Induction Rice Xpress Cooker.
- 2 Add in 500ml sauce, seafood and vegetables then set mode to 'Claypot' and press start. This process will take about 40 minutes.
- 3 Lastly, add in sliced ginger flower and let rice rest for 10 minutes before serving.

