

One Pot Mushroom Chestnut Sticky Rice

BY KIRBY IP | @EATINGWITHKIRBY

In our Hong Kong household, the holidays always meant sticky rice, and honestly, nothing else on the table came close! Every time I eat it, I'm right back in my childhood kitchen, watching my mom work her magic. Sometimes she would stuff it inside a whole chicken, sometimes it just showed up as a humble side next to everything else. But no matter how it arrived, it was always the first thing I reached for.

This one-pot mushroom chestnut sticky rice is my love letter to that memory, with my own little spin. I'm all about easy hacks and using as few dishes as possible, so I perfected a version where everything cooks together in the rice cooker and there's only one pot to clean! It has all the flavours we grew up loving, the chewy glutinous rice, the earthy mushrooms, the sweet chestnuts. Every bite tastes like childhood and comfort, and I love getting to share that feeling at my own table now. To me, that's what being Asian and American is all about, honoring where I come from while making it work for the busy life I live now.

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INGREDIENTS

2 ½ lbs (1.1 kg) bone-in chicken legs and thighs
2 tbsp yellow Madras curry powder, divided
1 cup glutinous rice
1 cup water
½ cup ready-to-eat cooked and peeled chestnuts
9 ounces assorted fresh mushrooms, roughly chopped (I like using shiitake, oyster, cremini, and seafood mushrooms)
2 tsp Shaoxing wine (Chinese rice wine)
2 tsp dark soy sauce
2 tsp sesame oil
2 tsp oyster sauce
¼ cup chopped green onion

INSTRUCTIONS

01 Soak the glutinous rice in water for at least 30 minutes before using. Drain.

02 Wash the glutinous rice several times, until the water runs clear. Add it to your rice cooker along with an equal ratio of water (1 cup rice to 1 cup water).

03 Select the white rice setting and start the rice cooker.

04 In a medium bowl, add all of the remaining ingredients except the green onion. Mix until well combined.

05 With 10 minutes remaining on the timer, open the rice cooker and add the entire mixture.

06 Once the rice is fully cooked, feel free to mix everything together before serving, or leave it as is. Garnish with green onion and enjoy!