

## Chicken Bee Hoon



## Ingredients



<i>Beehoon &amp; chicken</i>	300 g	Dried brown rice bee hoon, to boil and drain
	200 g	Chye sim (Chinese flowering mustard), blanched
	400 g	Chicken breast, skinless, simmered in 600ml chicken stock and shredded
	4 tsp	Sesame oil
<i>Mushroom (braised)</i>	50 g	Shitake mushroom, soaked until soft
	1 tbsp	Light soya sauce
	2-3	Small rock sugar
	600 mL	Chicken stock (same stock used to cook chicken breast)
<i>Gravy</i>	600 mL	Chicken stock (same stock used to cook chicken breast and mushroom)
	3 tbsp	Oyster sauce
	1 tbsp	Dark soya sauce
	½ tbsp	Tomato sauce
	25 g	Corn flour (mix with 2 tbsp of water)

## Method

1. In the pot with the same stock used for the chicken breast, add mushrooms, soy sauce, and rock sugar. Simmer until soft then remove the mushrooms, set aside.
2. To make the gravy, add the rock sugar, oyster sauce, dark soy sauce, tomato sauce and corn flour mixture to the same stock in the pot and stir.

## Assembly

1. Divide the oil and gravy into 4 serving plates, add brown rice bee hoon and toss well. Top each serving with sliced mushroom, chye sim and shredded chicken.
2. Garnish with sliced red chilli. Serve hot.

Nutritional information	Energy
<b>Total servings</b> 	2000 kcal
<b>Per serving</b> 	500 kcal