CONCOCTIONS / SINGAPORE-INSPIRED

Singapore Chicken Rice with Red Chilli-Ginger Sauce



4 servings · Skin-on, bone-in thighs
Prep 15 min · Heat 72–82 min · Rest/plate 13 min
Total 100–110 min; thawing additional

Poached chicken and fragrant stock rice, with a generous bright red chilli-ginger-lime topping. Bone-in thighs flavor the broth without whole-bird carving.

POACHED CHICKEN

- 4 skin-on, bone-in chicken thighs, about 2 lb (900 g) total
- 8 cups (1.9 L) water
- 25 g peeled fresh ginger, thickly sliced
- 3 garlic cloves, lightly crushed
- 2 scallions, cut into 3-inch lengths
- 2 tsp fine salt

FRAGRANT RICE & CUCUMBER

- 1½ cups (285 g) uncooked jasmine rice
- 2 tbsp neutral oil
- 2 garlic cloves, finely chopped
- 10 g peeled fresh ginger, finely chopped
- 1 small cucumber (about 200 g), thinly sliced

BRIGHT RED CHILLI-GINGER SAUCE

- 80 g fresh long red chillies (about 4), stems removed
- 15 g peeled fresh ginger, chopped
- 2 garlic cloves, chopped
- 2 tbsp (30 ml) fresh lime juice
- 1 tsp sugar
- ¼ tsp fine salt
- 2 tbsp (30 ml) boiled poaching broth, reserved from chicken pot

EQUIPMENT. 5-quart pot; 2-quart tight-lidded saucepan; sieve; small blender; thermometer; separate raw/cooked tools.

METHOD

1. Clean prep. Wash hands; rinse produce. Keep sauce/cucumber away from raw chicken. Rinse rice in clean sieve; drain 5 min. Keep chicken cold until cooking; never rinse or salt-scrub it. [3]

2. Poach. Boil water, sliced ginger, crushed garlic, scallions and 2 tsp salt (about 10 min). Submerge cold thighs; return to gentle simmer. Partly cover 40–50 min; turn once. Wash hands; clean/sanitize raw-contact tools/surfaces. Probe several thick pieces, not bone: require 165°F (74°C). Below? Cook longer/recheck; clean probe after low checks. Time/color are not proof. [3]

3. Safe broth. Chicken at 165°F: lift with clean tongs to clean dish. Rolling-boil broth 1 min. Strain exactly 2 cups (480 ml) for rice; 2 tbsp (30 ml) for sauce, cooling only that portion. Return chicken to remaining broth; cover/hold at or above 140°F (60°C), thermometer-verified, until serving. No raw-contaminated broth in sauce. [3][4]

4. Rice. Allow 7 min for broth/rice setup. Heat oil medium-low; soften chopped garlic/10 g ginger 2 min, no browning. Stir in drained rice 1 min. Add 2 cups hot boiled broth; boil. Tight lid, lowest heat 15 min; off heat, covered rest 10 min. Ratio: well-drained jasmine rice.

5. Red topping, during rice cooking. Halve chillies; deseed for milder heat. Wash hands; avoid eyes. Blend ALL sauce ingredients, including cooled 2 tbsp boiled broth, to a finely textured, spoonable red sauce. Scrape down. Cover/refrigerate until serving; clean spoon.

6. Serve. Fluff rice. Clean tongs/board: lift chicken, debone, slice meat/soft skin. Divide chicken, rice and cucumber among 4 plates; spoon 1 tbsp red sauce over each chicken serving, rest alongside. Serve promptly. Cool unused broth promptly or discard.

CHILL. Raw chicken: 40°F (4°C) or below; cook in 1–2 days/earlier expiry. Fridge-thaw, never counter; use in 1–2 days without extending earlier deadline. Leftovers: shallow containers; refrigerate promptly, ideally within 1 hr. Never cool rice in pan. Store ALL at 40°F or below; use within 24 hr of rice first finishing cooking/earlier expiry; assembly never resets clock (conservative, not tested shelf life). Discard after over 2 hr out cumulatively, or 1 hr above 90°F (32°C). Sauce is not shelf-stable. [3–5]

REHEAT ONCE. Chicken/rice: cover, splash of water; rearrange/stir, follow microwave standing time, probe several places to 165°F (74°C). Clean probe after low readings. Reboil saved broth. Keep separate sauce cold; discard used-plate/raw-contact sauce. Poorly stored rice cannot be rescued. Check labels/cross-contact; no major US allergen deliberately added. Times are estimates. [4][5]

Original home adaptation, not kitchen-tested; AI-generated serving illustration, not a prepared-batch photograph.

Hainanese-style dish context: Azlin Bloor [1] and Andy Hearnden / Andy Cooks [2]. Our thigh batch, rice ratio, red sauce and warm service are independently developed.

[1] Azlin Bloor · [2] Andy Cooks · [3] USDA chicken · [4] USDA leftovers · [5] FSA rice