Crispy Fried Sticky Rice Cubes with Eggs & Spicy Sweet Soy Sauce

A very simple, yet, so very satisfying Asian-inspired comfort food!

Servings: 2

Prep Time: 10 minutes

Cooking Time: 35 Minutes

List of Ingredients:

2 CRC Cups Glutinous Rice

2 CRC Cups Water

1 teaspoon Salt

1 teaspoon Granulated Garlic

1 teaspoon Dark Soy Sauce

3 Large Eggs

¼ Cup Green Onions (chopped)

Sweet Soy Sauce:

2 Tablespoons Sugar

3 Tablespoons Soy Sauce

1 Tablespoon Balsamic Vinegar

1 Tablespoon Hot Water

1 teaspoon Roasted Sesame Seeds

2 Tablespoons Sriracha Chili

Using the measuring cup provided with the Crispy Rice Cooker, place 2 cups of glutinous rice into the pan and rinse until the water is clear. Drain thoroughly.

Season with 1 teaspoon of salt, 1 teaspoon granulated garlic and 1 teaspoon of dark soy.

Stir well and add 2 of the same cups of water and give it another quick stir.

For these ingredients, prop the lid open about ½ inch with a folded paper towel to allow excess steam to escape. Switch on the cooker and allow it complete the boiling cycle of 20 minutes.

To prepare the spicy-sweet soy sauce, mix together:

3 Tablespoons of soy sauce

2 Tablespoons of sugar.

1 teaspoon of Balsamic vinegar

2 Tablespoons of sriracha chilli (more or less depending on your spice preference)

After 20 minutes, the cooker automatically switches to Crispy Mode. Reducer the timer to just 5 minutes on Crispy.

Once the cooker shuts off, remove the pan with oven mitts and flip it over on a cutting board.

Slice the crispy rice into small cubes about one inch square.

Place the pan back in the cooker and drizzle in organic Extra Virgin Oil. Switch it on Crispy Mode.

Put half the cut rice cubes in the pan, making sure to place the non-crispy sides facing down.

Add in half of the chopped green onions and half of the beaten egg.

Gently stir to distribute the egg. Once the egg is cooked, remove the cubes and set aside.

Repeat the process with the remaining half of the ingredients.

Serve immediately with small bowls of the spicy-sweet soy sauce topped with a sprinkle of roasted sesame seeds for dipping. Crispy on the outside, chewy on the inside, with hints of green onion and flavor-infused rice to keep your taste buds smiling. Enjoy.