



JAPAN TIGER CORPORATION OF U.S.A.

2730 Monterey Street, Suite 105 Torrance, CA 90503  
Phone: (310) 787-1985 Fax: (310) 787-1986

# SPANISH STYLE CHICKEN POT-ROAST WITH RICE STUFFING

## INGREDIENTS (4-5 serving)

- 1 Whole young chicken (5 pound)
- ½ jar Spanish olive w/pit (20 pieces)
- 3 4-inch spring rosemary
- 1-1 ½ cup uncooked sweet rice
- 4 cloves Garlic minced
- 4 small onion minced
- 300ml white wine
- 2 oz Butter
- Salt



## Direction

Pre-soak sweet rice at least 2 hours prior time. And then sauté with butter cook half way through. Set aside. Rice must cool off before insert in to chicken.

- ① Take the chicken out of its trappings; remove giblets; rinse thoroughly; pat semi-dry;
- ② Remove skin and fat.
- ③ Cover with a generous amount of salt.
- ④ Add sweet rice into chicken. Close with tooth pick.
- ⑤ Place chicken into inner pan. Add Spanish olive, white wine, rosemary, minced onion and garlic. Close lid
- ⑥ Select [Slow Cook] set the time for 90 min.
- ⑦ When LCD start [0 min], it ready to serve. Be caution! Cooked young chicken is HOT when you remove from inner pan.

**\*\*\*IMPORTANT NOTE\*\*\***

***THIS MENU IS ONLY FOR 10 CUP RICE COOKERS WITH [SLOW COOK]  
FUNCTION MEDEL.***