

READY TO EAT IN 40 MINUTES

Prep time: 10 minutes,
cook in: 30 minutes

Mum's sweet potato jasmine rice

My mum loves cooking us various different rice dishes and this is one of my family's favourites. It makes a great side dish and an alternative to plain jasmine rice.

SERVES 4

300g/11oz jasmine rice

600ml/1 pint water

400g/14oz unpeeled sweet
potatoes, cut into 1.5 x
1.5cm/½ x ½ inch chunks

- 1 Wash the rice until the water runs clear. Put into a pan with the water and sweet potatoes and bring to the boil. Once boiled, turn the heat down to a simmer, cover the pan and cook for 20 minutes.
- 2 Take off the heat, fluff up the rice and serve immediately.

Ching's Tip

- To turn this into sweet potato congee, double the amount of water. Or if you have plenty left over, you can turn it into congee - add enough water to cover the rice and bring it to the boil, then turn the heat down and cook to a watery porridge consistency.