Main dishes / China

jasmine rice with chickpeas and sweet potato · China

A complete grain dish with drained cooked chickpeas, sweet potato and a China-inspired seasoning.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 280 g jasmine rice
- ☐ 500 g sweet potato
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g drained cooked chickpeas
- ☐ 25 ml soy sauce
- ☐ 15 ml rice vinegar

Let's make it.

01 Cook the jasmine rice in plenty of water according to its packet, then drain well.

02 Clean the sweet potato and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the sweet potato and cook for a few minutes. Add a splash of water, cover and cook for 15 minutes.

04 Rinse and drain the drained cooked chickpeas, then heat until piping hot throughout.

05 Combine the cooked grain, vegetables and main ingredient. Stir in the soy sauce, finely grated fresh ginger, rice vinegar and taste before serving.

AI-developed, not kitchen-tested.

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