Yama’s Yummy Chicken
Before you Begin

Lather your hands with soap. Scrub and wash your hands thoroughly for at least 20 seconds.

Allergy warning:
This recipe contains Shellfish.

Parents and guardians please supervise children throughout each step of this recipe.

Let's Begin!
Ingredients/Materials

Yields: 1 Serving | Time: 1 Hour

Water
Oyster Sauce
Chicken
Mushrooms
Parcooked Rice
Chinese Sausage

1 piece of aluminum foil
1 piece of parchment paper
Making Your Pouch

1. Lay your parchment paper on top of your foil. (Center the parchment paper on top of the foil.)

2. Fold the foil and parchment paper in half.

3. Fold the edges to seal the pouch (3 times per side).
Making Your Pouch

4. Fold the two bottom corners (2 to 3 times per side)

5. The inside of your pouch should resemble the picture.
Assembling Your Pouch

1) Parcooked Rice: We used about 1/2 cup
2) Water (Check rice instructions for amount to add)
3) Lop Cherng/Chinese Sausage (Add desired amount of sliced pieces)
4) Dried Shiitake Mushrooms (Soaked and sliced; we also included soaked black fungus)
5) Chicken (Cubed, boneless and skinless)
6) Oyster Sauce (Add desired amount; can replace with other sauces or add more when cooked)
Assembling Your Pouch

7) Close your pouch (Fold/wrap top until sealed for best cooking results)

8) Time to Cook (With an adult's help, place the pouch in an over)

9) Cook time vary, but we cooked at 400F degrees for about 40 minutes

10) Remove & Check (Check that water is absorbed and chicken is cooked through)

11) CAUTION: Pouch, contents, and steam will be HOT!