

Nong39s Khao Man Gai

Oscar · 29/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

6

Description

Thai native Nong Poonsukwattana worked her way up from Portland kitchens refining her recipe for khao man gai chicken and rice saving her money and eventually landing her own spot within Portlands highly competitive food cart scene

Ingredients

- - 2 quarts water - 1 (3 pound) whole chicken - 1 cup chopped fresh ginger - 1 head garlic - 1 tablespoon sugar - 1 teaspoon salt - 1 tablespoon coconut oil - 4 pieces ginger
- coarsely chopped - 3 pandan leaves (Optional) - 1 tablespoon chopped garlic - 1 tablespoon chopped shallots - 2 cups uncooked jasmine rice - 2 cups chicken broth - 4 red Thai chile peppers - 1 head pickled garlic - ½ cup fermented soybeans - ? cup peeled
- roughly chopped ginger - ? cup white vinegar - ? cup thin soy sauce - 1 bunch fresh cilantro - 1 cup cucumber slices

Instructions

1. Bring water to a boil in a large pot. Add chicken
2. ginger
3. garlic
4. sugar
5. and salt to the pot. Return to a boil
6. then let simmer for 35 minutes. Remove chicken
7. cover to keep warm
8. and set aside. Heat coconut oil in a rice cooker or heavy-bottomed pot with lid. Add ginger
9. pandan leaves
10. garlic
11. and shallots; cook and stir until golden and aromatic. Add rice to rice cooker or pot; stir to coat with oil. Stir in chicken broth; set the rice cooker cycle according to manufacturer's instructions. If using a pot
12. bring rice to a boil
13. cover
14. reduce heat to low
15. and simmer 15 minutes. Meanwhile
16. combine Thai chiles
17. pickled garlic
18. fermented soybeans
19. ginger
20. white vinegar
21. and soy sauce in a food processor or blender. Pulse until liquefied but not smooth in texture. Debone chicken; discard bones. Cut meat into 1-inch pieces. Place chicken pieces over cooked rice; top with sauce (or serve sauce on the side). Garnish with cilantro and cucumbers.