

Southeast Asian Style Chicken Rice

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

I've mixed elements of Vietnamese Thai Indonesian and other Asian cuisines to make a delicious chicken and rice dish topped with a fresh herb salad

Ingredients

- - 1 large chicken breast
- skin on - 1 teaspoon kosher salt
- plus more as needed - 1 tablespoon vegetable oil - 1 tablespoon minced ginger - 2 cloves garlic
- minced - 1 cup diced onions - ½ teaspoon turmeric - 1 cup plus 1 tablespoon jasmine rice - 1 ½ cups chicken broth - ½ cup thinly sliced red onion - ¼ cup sliced green onions - 1 small red Fresno chili
- thinly sliced
- or any other hot pepper - 2 tablespoons fresh lime juice
- plus more to taste - 2 teaspoons soy sauce
- or to taste - 1 teaspoon sambal hot chili sauce - 1 teaspoon sesame oil
- or to taste - ¼ teaspoon freshly ground black pepper - salt to taste - ½ cup freshly torn mint leaves - ½ cup freshly torn cilantro leaves - lime wedges (Optional)

Instructions

1. Set chicken breast onto a cutting board and make 5 or 6 shallow cuts through the skin. Season generously on both sides with salt. Heat vegetable oil in a skillet over medium high heat and sear chicken breast
2. skin-side down
3. until the skin is golden brown and fat has rendered out
4. about 5 minutes. Flip breast over
5. and keep cooking until chicken is cooked through
6. about 5 minutes more. If oil starts to smoke before the chicken is cooked
7. reduce heat to medium or medium-low. Turn off the heat and transfer chicken to a plate to rest until cool enough to handle. Peel off the skin and finely chop. Refrigerate chicken breast. Add minced chicken skin back into the skillet over and medium heat. Cook and stir until the skin browns and starts getting crisp
8. 3 to 5 minutes. Add ginger
9. garlic
10. and onions and cook
11. stirring
12. until onions start to turn translucent
13. about 5 minutes. Add turmeric and rice; cook and stir until rice is well coated with oil
14. 2 to 3 minutes. Stir in broth
15. turn heat to high
16. and bring to a boil. Cover
17. reduce heat to low
18. and simmer undisturbed for 20 minutes. Turn off the heat and set a timer for 10 minutes to allow rice to rest. Meanwhile
19. shred the chicken meat using your hands or cut into small pieces. Place into a bowl. Add red onion
20. green onions
21. Fresno chili
22. lime juice
23. soy sauce
24. hot sauce
25. sesame oil
26. salt
27. pepper
28. fresh mint and cilantro. Toss until well combined. Taste and adjust with more lime juice
29. salt
30. and/or spice as needed. After the 10 minute rice timer is up
31. remove cover
32. and fluff rice with a fork. Taste and adjust seasoning if necessary. Serve rice topped with the chicken herb salad mixture and lime wedges. Chef John Cook's Note: Rice can be served hot
33. warm
34. room temperature
35. or cold.