



Khao Mok Gai is a famous Thai version of chicken biryani. This is a Muslim dish, made of rice, cooked with chicken, and flavored with saffron, cardamom, turmeric and bay leaves. Its distinguished yellow color and yummy aroma tempts anyone, along with the eye-pleasing garnishing of fried onion flakes and coriander, over the top! It is served along with cucumber slices and a mind-blowing spicy sauce. Let us see how this extremely delicious dish is made.

### **Ingredients:**

3 cups of jasmine rice

7 to 8 chicken thighs

2 tbsp butter

4-5 strands of saffron

4 shallots

¼ cup vegetable oil

2 ½ cups of water

Ingredients for the Seasoning:

1 tsp turmeric powder

1 tsp cinnamon powder

2 bay leaves

2 tsp curry powder

1 tsp coriander seeds, finely powdered

½ tsp cumin powder

1 tbsp sugar

1 tsp salt

Ingredients for Sauce:

2 green onions

¼ cup ginger

3 coriander sprigs

1 long cayenne pepper

¼ cup vinegar

1 tsp salt

1/3 cup sugar



1 tbsp water

**Method:**

Wash chicken thighs well and drain them. Pierce them everywhere with fork. Take all the ingredients for seasoning in a bowl and mix them well. Make two parts. Marinate the chicken thighs with one of these parts overnight. If you are in hurry, marinate for at least an hour.

Peel shallots and wash them well. Pat dry and slice finely. Divide into 2 parts.

Take oil in a wok and heat on medium flame. Fry one part of shallot in this oil till they become crisp and fragrant.

Drain the oil in a paper tissue.

When the chicken gets marinated, heat 1 tbsp oil and butter in a wok. After the butter melts, add the other part of shallots. Stir-fry till they turn pink. Add marinated chicken and fry nicely from all the sides. Remove from flame, when it is nearly cooked.

Wash jasmine rice well and drain to remove all the water.

Soak the strands of saffron in some hot water for 10 minutes and then crush them in the same water.

Take the other part of seasoning mixture in a wok, stir well and add rice. Fry nicely.

Take the stir-fried rice in a cooker and sprinkle it with saffron water. Add water and chicken. Cook as usual.

**Method for Sauce:**



Mix salt, sugar and water in a pot and stir well on medium flame, till salt and sugar dissolve. Remove from flame and add vinegar. Stir well.

Wash onion, coriander roots, ginger and pepper stem well and pat dry. Chop all of them and put them in blender.

Add these blended ingredients to the previous mixture of salt, sugar and water, and stir well. Check if your desired flavor is achieved.

**While Serving:**

Take the Khao Mok Gai in a dish, topped with chicken. Garnish with fried shallot and coriander leaves. Serve with sliced cucumber and a bowl of sauce.