

Recipe Thai Spicy Ground Chicken with Roasted Rice Salad (Lab Kai)



This recipe
prepare for
2 people.

Ingredient

Ground chicken	1 cup
chicken stock or water	1/2 cup
shallots thin sliced	1/4 cup
Galangal thin sliced	5 pieces
Mint leaves	1/8 cup
Cilantro	1/8 cup

Seasoning sauce ingredients

Fish sauce	1 tablespoons
Lime juice	1 1/2 tablespoons
Ground roasted rice	2 tablespoons
Ground dried chilie	1/2 teaspoon
Sugar	1/2 teaspoon

Note

The seasoning sauce ingredients, fish sauces, lime juice, chilies, you can add more if you like stronger flavor. Don't add too much when you start; taste it and add a little more until you get the taste you like.

Thai people love to eat this recipe with sticky rice.

Ingredients Preparation

chicken stock or water 1 cup

Galangal 5 pieces thin sliced
Slice 1 crosswise very thin

Shallots 1/4 cup
Peel and slice thin.

Mint leaves 1/8 cup
Pick only leaves.

Cilantro 1/8 cup
Use whole pieces except root and
slice about 1cm.



You can replace ground chicken
with ground pork or beef.



Cooking instruction

(Take about 10 minutes include preparing the ingredients and cooking time).

1. Pour chicken stock into a pot and place over a medium heat. Wait until boiling (about 2 minutes).
2. Add sliced galangal into the boiling pot and wait about 1 minute or until you can smell the aroma.
3. Add the ground chicken and wait until cooked (about 3 minutes)
5. Turn off the burner and add all the seasoning ingredient. Stir it well.
6. Add shallots, mint, and cilantro, mix them together.