

咖喱鸡顶饭

Curry Chicken Rice



Jasmine Food Corporation Sdn. Bhd.(162356-H)

【材料】

A: Jasmine Vita Grain Extra Long Parboiled Basmathi米2杯、菜油2汤匙、水2½杯、盐1茶匙、桂皮2寸、八角4粒、丁香5粒、咖喱叶2束

B: (磨烂)

小葱头5粒、蒜头3瓣、石古仔2粒、香茅1支、南姜2片、黄姜1小块、辣椒干10条 (预先浸软)

C: 鸡全腿1只 (去骨切丁)、马铃薯1粒 (切丁)、大 葱头1粒 (切丁)、咖喱叶2束

【调味料】

盐½茶匙、糖½茶匙、味精½茶匙

【做法】

1. 将 Jasmine Vita Grain Extra Long Parboiled Basmathi 米洗净，放入电饭锅中，加入其余材料A煮成香油饭。
2. 以2汤匙油爆香材料B。
3. 加入大葱丁、马铃薯及鸡肉翻炒至鸡肉转色。
4. 倒入适量清水和调味料，转小火加盖焖煮10分钟便可盛入香饭上。

【Ingredients】

A: 2 cups Jasmine Vita Grain Extra Long Parboiled Basmathi rice, 2 tbsp vegetable oil, 2 ½ cups water, 1 tsp salt, 2 inches cinnamon, 4 star anise, 5 pips cloves, 2 stalk curry leaves

B: (pounded)

5 shallots, 3 pips garlic, 2 pcs buah keras, 1 stalk lemon grass, 2 slices galangal, 1 small piece turmeric, 10 pcs dried chili (presoaked)

C: 1 chicken whole leg (debone and cut cubes), 1 potato (cut cubes), 1 onion (diced), 2 stalks curry leaves

【Seasoning】

½ tsp salt, ½ tsp sugar, ½ tsp MSG

【Method】

1. Wash Jasmine Vita Grain Extra Long Parboiled Basmathi rice, place into electric rice cooker and cook with remaining ingredients A into fragrant rice.
2. Saut é ingredients B with 2 tbsp oil until fragrant.
3. Add in diced onion, potato and chicken, stir-fry till chicken turns color.
4. Pour in adequate water and seasoning, once boiled, simmer in low heat for 10 minutes and serve with rice.

