



# POPULAR ASIAN RECIPES

SATYAM'S KITCHEN



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# Bengali Fish Curry



Serves

2 PERSONS



Prep Time

20 MINS



Cook Time

50 MINS



Total Time

1 HR 10 MINS



Cuisine

INDIAN

## Ingredients

- 1 whole pomfret, curry cut.
- 1.25 tsp turmeric powder
- ½ cup mustard oil (For frying fish)
- 5 tbsp for making Curry
- 2 medium onion, finely chopped
- 2 medium tomatoes, finely chopped
- 1 tsp ginger garlic paste
- 1 tsp red chili powder
- 1 tsp coriander powder
- 2 cups water
- 2 tbsp coriander leaves, chopped
- salt as per taste

## Instructions

- In a mixing Bowl, Coat the curry-cut Pomphret along with Salt and 3/4 tsp Turmeric powder. Coat them nicely on both sides.

- In a pan, add in some Mustard oil, shallow fry the Pomphret on both sides. Shallow fry them until golden. Once cooked well, remove the fish and keep it aside. Remove excess Oil and just keep 5 tbsp of the oil on the pan.
- In the same pan, add finely chopped Onions and saute them until the Onion turns Golden Brown.
- Now add in 1/2 tsp Turmeric powder, Red Chilli Powder, and Coriander Powder. Saute the masala along with the Onions for 2-3mins.
- Now add in finely chopped Tomatoes. Allow the tomatoes to cook well. Cook them till it becomes a Paste.
- Add in Water and Salt. Keep the Masala on sim for 10 mins.
- After 10 mins, Top the gravy with the fried fish and mix them well. Allow this to cook for another 5 mins.
- Bengali Fish Curry is now ready. Garnish it with Chopped Coriander Leaves.



# Chicken Vindaloo



Serves

2 PERSONS



Prep Time

2 HRS



Cook Time

1 HRS



Total Time

3 HRS



Cuisine

INDIAN

## Ingredients

### Curry Paste

- 8-10 Dried red chillies
- 6 tbsp White vinegar
- ½ tsp Black Peppercorns
- 1 tbsp Coriander seeds
- 1 tbsp Cumin seeds
- ½ inch Cinnamon
- 1 inch Ginger
- 3 - 5 Garlic cloves

### Other Ingredients

- 4 tbsp Oil
- 500 g Chicken, curry cut
- 1 Onion, large & chopped
- 1.50 cups Water
- Salt, as per taste

## Instructions

### Curry Paste

- Soak Dried Red Chillies in Vinegar for at least 2 hours. Set aside the chilli vinegar for grinding curry paste ingredients later.
- After 2 hours, grind the soaked chillies, black peppercorns, garlic, ginger, coriander seeds and cumin seeds to a fine paste with 2 tbsp of soaked chilli vinegar.
- Marinate the chicken pieces with the vindaloo curry paste for at least 2 hours.

### Making Curry

- In a pan, add oil. Heat up the oil and add the chopped Onions. Saute the onions till its light brown.
- Once the Onions are sauteed till light brown, add the marinated chicken pieces and give it a mix. Cook the chicken till the gravy starts to release oil. This may take approximately 10 to 15mins.
- Add water and salt. Mix them well. Cover and cook the curry for 15 to 20 mins.
- After 15 to 20 mins, give it a mix and cook for another 15 to 20 mins. Chicken Vindaloo is now ready.





# *Aloo Gobi Masala*



Serves

2 PERSONS



Prep Time

10 MINS



Cook Time

45 MINS



Total Time

55 MINS



Cuisine

INDIAN

## *Ingredients*

- ½ cup Oil
- 1 Potato, cut into wedges
- 300 g Cauliflower, florets
- ½ tsp Cumin seeds
- 2 Onions, pureed
- 1 tbsp Ginger Garlic paste
- 2 Tomato, pureed or chopped
- ½ tsp Turmeric powder
- 1 tsp Chilli powder
- 2 tsp Coriander powder
- 1 cup Water
- 1 tsp Garam masala powder
- 4 tbsp Coriander leaves, chopped
- Salt, as per taste

## *Instructions*

- In a pan, add in oil and fry the potato wedges and cauliflower florets separately until light golden brown.
- Remove excess oil and keep just 5 tbsp of Oil on the same pan. To this add cumin seeds and Onion Puree.
- Cook the pureed Onions till it changes color to light brown and it reduces its quantity. You will be able to see oil releasing at the corners.
- Once the onions are cooked add ginger garlic paste and saute it for a minute.
- Now add turmeric powder, chili powder, and coriander powder and cook them till the raw smell goes away.
- Once the spices are cooked well add the pureed tomatoes. Add the remaining blended tomato puree with 1/2 cup water and allow the gravy to cook. You will see that oil starts to float when the gravy is cooked well. Add water and salt to the curry and adjust the gravy accordingly.
- Now add the fried Cauliflower and potato to the gravy and cook and simmer it for 10 mins on medium flame.
- After 10 mins, add the garam masala powder and mix it well. Aloo gobi is now ready. Switch off the flame and garnish it with coriander leaves.



# Moong Dal Curry



Serves

2 PERSONS



Prep Time

10 MINS



Cook Time

50 MINS



Total Time

1 HR



Cuisine

INDIAN

## Ingredients

- $\frac{3}{4}$  cup Yellow moong dal
- 3 tsp Ghee
- $\frac{1}{2}$  tsp Cumin seeds
- 2 Onions, chopped
- 2 Tomato, chopped
- $\frac{1}{4}$  tsp Turmeric powder
- 1 tsp Red Chili powder
- 1 tsp Salt
- Coriander leaves
- 4 cups Water

## Instructions

- Wash the yellow moong dal and set it aside.
- In a pan, add water and yellow moong dal. Cook it for 15 to 20 mins on low to medium flame till it's soft and fluffy.
- On a hot pan, add Ghee and Cumin seeds. Saute for 10 secs.
- Later add chopped Onions and saute till golden brown.
- Add Turmeric powder and red chili powder and saute for a minute.
- To this add tomatoes and cook it till it's soft and mushy.
- Once the tomatoes have turned mushy, add the cooked dal into the onion-tomato base and give it a mix.
- To the dal add salt and mix it well.
- Cook the dal curry for another 15-20 mins till the dal starts to become thick.
- Moong Dal curry is now ready. Garnish it with Coriander leaves.



# Tawa Paneer



Serves

2 PERSONS



Prep Time

10 MINS



Cook Time

20 MINS



Total Time

30 MINS



Cuisine

INDIAN

## Ingredients

- 2 tbsp Butter
- Oil
- ½ tsp Carrom seeds
- 2 Onion , large and chopped
- 2 tsp Ginger garlic paste
- ½ Red bell pepper , chopped
- 2 Tomato ,medium and pureed
- ½ tsp Kashmiri Red chili powder
- ¼ tsp Turmeric powder
- 1 tsp Garam masala or pav bhaji masala
- 1 tsp Coriander powder
- 1 Green chili, chopped
- 300 g Paneer , cubes
- Salt, as per taste
- Kasuri Methi or dry fenugreek leaves

## Instructions

- In a Tawa or flat pan, Add Butter and Oil.
- Add Carrom seeds and saute for 10 secs.
- Now add chopped Onions and saute till light golden brown.
- Now add ginger garlic paste and saute for 2 mins. After 2 mins, add chopped green chilies and saute for a minute.
- Add Chopped capsicum and saute for 2 mins.
- Now add Kashmiri red chili powder, turmeric powder, pav bhaji masala, and coriander powder. Saute the spices for a minute.
- After a minute, add in the pureed tomatoes and salt. Saute it till the masala thickens.
- Now top the masala with Paneer and cook the paneer for 5 mins.
- Lastly, garnish it with Dried fenugreek leaves and coriander leaves.
- Tawa paneer is now ready.



# Rajma Masala



Serves

2 PERSONS



Prep Time

10 MINS



Cook Time

40 MINS



Total Time

50 MINS



Cuisine

INDIAN

## Ingredients

- 2 tbsp Ghee
- 1 cup Rajma Beans/ Red Kidney Beans
- 4 cups Water
- 1 Black Cardamom
- 1 Bay Leaf
- 1 inch, Cinamon Stick
- 1 tsp Cumin seeds
- 1 pinch, Asafoetida
- 2 Onions, Large and Chopped
- 3 Tomato, Puree
- ½ tsp Turmeric Powder
- 1 tbsp Coriander powder
- 1 - 2 tsp, Kashmiri red Chili Powder
- 3 - 4 Green Chilies
- 1 tbsp Ginger Garlic paste
- 1 tsp Garam Masala powder
- Salt
- 4 tbsp Coriander Leaves, Garnishing

## Instructions

- In a pressure cooker, Cook the red kidney beans along with 4 cups of water and salt for 4 whistles.
- In a pan, add Ghee. Once the Ghee is hot add whole spices like Cardamom, Bay leaf, and Cinnamon
- To this, we now add the cumin seeds and cook for 30 seconds.
- Now add a pinch of Asafoetida, Onions and cook it till it's golden brown.
- Once the Onions are cooked well add ginger garlic paste and cook for 3 to 4 mins. Later add in Green chilies and cook for a minute.
- Now it's time to add all the dry spices like Turmeric powder, Coriander powder, Kashmiri red chili powder, and salt. Saute all the spices for 2 to 3 mins.
- Now pour in the Tomato puree and cook for 5 mins until it starts to release oil. Once the gravy starts to release the oil, add the cooked Red Kidney Beans along with the water. Give it a nice mix.
- Now cover and cook the curry until the gravy thickens. When you feel the gravy is becoming thicker, lastly Add Garam masala powder and mix the curry well. Switch off the flame and garnish it with some coriander leaves.
- Rajma Masala is now ready to be served with some hot steamed rice.





# Okonomiyaki



Serves

2 PERSONS



Prep Time

35 MINS



Cook Time

10 MINS



Total Time

45 MINS



Cuisine

JAPANESE

## Ingredients

- 1 cup All-purpose flour
- ½ cup Nagaimo/Chinese yam
- ½ tsp Sugar
- ½ tsp Salt
- ½ tsp Baking powder
- 1.50 cups Dashi
- 2 Eggs
- 2 tbsp Pickled ginger
- ½ cup Tenkasu
- 500 g Cabbage, Chopped

## Toppings

- Japanese Mayonnaise
- Katsuobushi(Bonito flakes)
- Aonori
- Spring onions

## Instructions

- In a mixing bowl, add all-purpose flour, sugar, salt, and baking powder. Give them all a mix.
- To the dry ingredients add grated Nagaimo/Chinese yam and Dashi. Whisk them all well and let them rest for 30 mins.
- After 30 mins, To the batter add Pickled ginger, Tenkasu(Tempura scraps), and Eggs. Whisk them all well.
- Add chopped cabbage into the batter and combine them all well. Okonomiyaki mix is now ready.
- Drizzle enough oil on a pan and pour small portions of Okonomiyaki mix on the pan and continue to shape it into a round shape. Cover and cook on both sides for 2-3 mins until the crust is golden brown.
- Okonomiyaki is ready. Top it with Katsuobushi, Spring onions , Okonomiyaki sauce, and Kewpie mayonnaise



# Tamago Sando



Serves

1 PERSONS



Prep Time

5 MINS



Cook Time

12 MINS



Total Time

17 MINS



Cuisine

JAPANESE

## Ingredients

- 3 Eggs
- 2 tsp Milk
- 2 tbsp Kewpie Japanese Mayonnaise
- 2 tsp Black Pepper
- 2 Shokupan Bread slices (Crust removed)
- ¼ tsp Salt
- ¼ tsp Sugar

## Instructions

### Egg Salad

- In a bowl, place 3 boiled eggs ( Boiled for 8-12mins), and mash with a fork. Try to mash egg whites into small pieces.
- To this add ¼ tsp sugar, freshly ground black pepper, and salt.
- Add mayonnaise and Milk and mix very well.

### Assemble Tamago Sando

- Spread the butter on both sides of the bread.
- Now evenly distribute the egg salad on one side of the bread.
- Put the other slice of bread on top and place a plate on top of the sandwich. Set aside for 5 mins.
- Cut the sandwich in half and Tamago Sando is ready to serve.



# Chicken Katsu Curry



Serves

2 PERSONS



Prep Time

20 MINS



Cook Time

30 MINS



Total Time

50 MINS



Cuisine

JAPANESE

## Ingredients

- ½ tbsp Oil
- 1 Chopped Onion,small
- 2 Finely Chopped Garlic Cloves
- 1 tbsp All-purpose flour
- 1 tbsp Japanese Curry Powder
- 1 tsp Garam Masala ( Optional)
- 2 tsp Vinegar
- 1.50 cups Chicken Stock
- ¼ cup Apple Juice
- 1 tbsp Ginger
- 1 Carrot,small
- 2 tbsp Corn Starch
- 2 tbsp Water
- 1 Chicken Breast ( Sliced into half lengthwise)
- 2 Beaten Eggs
- ½ cup All-purpose Flour
- ½ cup Panko Breadcrumbs
- Salt

## Instructions

- In a pan, Add in Oil and Chopped Onions. Saute the onions till light brown.
- Add in chopped garlic and saute it for a minute. After sauteing for a minute, add in all-purpose flour, Japanese curry powder, and Garam masala(optional). Mix it all together.
- Add in some vinegar, chicken stock, apple juice, ginger, and Carrot. Cook them for 2 to 3 mins
- In a bowl, add Corn starch and water. Mix it well. Add this corn mixture and salt into the curry and allow it to cook for 10 mins. The curry is now ready.
- Frying the Chicken - Slice the Chicken Breast lengthwise.
- Sprinkle some salt on the Chicken.
- Dip the Chicken slice on the All-purpose flour first. Then Dip it into the beaten eggs. Lastly, Dip the chicken into the Panko breadcrumbs. Repeat this on Both sides for 2 chicken slices.
- Deep Fry this coated chicken slices into the oil on both sides till it turns golden. Once cooked, remove it from the oil and sprinkle some salt on top of the chicken.
- Cut the chicken into small pieces and top it onto the steamed Jasmine rice. Serve the Curry along with the chicken and Rice. Japanese Katsu Curry is now ready.



# *Korean Fried Chicken*



Serves

2 PERSONS



Prep Time

10 MINS



Cook Time

32 MINS



Total Time

42 MINS



Cuisine

KOREAN

## *Ingredients*

### **Fried Chicken**

- 10 Chicken Wingettes
- ½ cup Corn Starch
- ¼ cup All purpose flour
- ½ tsp Black Pepper Powder
- ½ tsp Salt
- 2 Eggs
- ½ tsp Baking Soda

### **Seasoning Sauce**

- 3 tbsp Oil
- ½ cup Ketchup
- ¼ cup Gochujaung
- 3 Garlic, Chopped
- 2 tbsp Honey
- 2 tsp Vinegar

## *Instructions*

### **Fried Chicken**

- In a mixing bowl, Add the chicken wingettes, Salt, Black pepper powder, Corn Starch, All-purpose flour, Baking soda, and Eggs.
- Mix them all till the chicken is coated evenly with the batter.
- In a frying pan, Pour the battered chicken one by one and deep fry them for 20 mins on medium flame.
- After 20 mins, remove the fried chicken and set them aside for 1-2mins and then Double deep fry the chicken for 12mins.

### **Seasoned Sauce**

- In a pan, Drizzle 3 tbsp Oil. Once the oil is hot, add chopped garlic and sauté for a minute.
- To this, we then add Ketchup, Honey, Vinegar, and Gochujang. Mix them all well and let it cook for a minute.
- Lastly, Add the double deep-fried chicken to the seasoned sauce and give it a good toss. Garnish with Toasted Sesame seeds and green onions.
- Korean Fried Chicken is now ready.





# *Korean Yachaejeon*



Serves

2 PERSONS



Prep Time

10 MINS



Cook Time

10 MINS



Total Time

20 MINS



Cuisine

KOREAN

## *Ingredients*

- 1 cup All-Purpose flour
- 2 Carrots, julienned
- 6 Green Onions ( only greens), sliced
- 1 Onion, slices
- 3 Shitake Mushrooms, slices
- 1 Spur chilies
- 1.50 cups Water
- 1 tsp Salt
- 6 Green Onions whites, lower portions

## *Instructions*

- In a bowl, add all-purpose flour, salt, and water. Give them all a mix to a semi-liquid consistency.
- To the batter now add sliced onions, carrots, greens of green onions, and mix it all well.
- On a hot skillet, drizzle some oil and start spreading the vegetable pancake mix. Spread it to give it a shape. Top the mix with whites of green onions, spur chilies, mushrooms. Pour the remaining batter on top of the pancake to hold the topping firmly.
- Cook the pancake for about 4 to 5 mins on both sides. Flip it and cook the other side for about 4 to 5 mins.
- Korean Yachaejeon is now ready to be served.



# Filipino Pancit Bihon



Serves

2 PERSONS



Prep Time

15 MINS



Cook Time

30 MINS



Total Time

45 MINS



Cuisine

FILIPINO

## Ingredients

- 3 tbsp Oil
- 2 Chicken Thighs
- 200 g Rice Vermicelli noodles
- 1 Spur Chilli
- 10 Snow Peas
- 1 cup Cabbage
- 2 Carrots
- 2 tbsp Dark Soy Sauce
- 1 tbsp Light Soy Sauce
- 1 tbsp Oyster Sauce
- 1 Onion
- 5 Garlic, cloves chopped
- Salt

## Instructions

- Take a pan and add 3 tbsp of oil. Place all the bite-sized chicken pieces on the pan. Add salt to the chicken and pan-fry till it's golden brown on all sides and set aside.
- In the same pan, add chopped onions and saute it for 1 minute. To this add chopped garlic and saute it for a minute.
- Now add julienned Carrots and cook them for 2 mins.
- Add Dark sou sauce, Light soy sauce, and Oyster sauce to this and cook for 30 secs. Add 2 cups of water and bring it to a boil.
- To this add rice vermicelli to the boiling water and all it to absorb and cook it till it's tender.
- Now add Cabbage, Spur chillies, pan-fried chicken, and Spur chillies. Continue tossing the noodles until everything is combined.
- Pancit Bihon is now ready.



# Filipino Chicken Curry



Serves

2 PERSONS



Prep Time

15 MINS



Cook Time

45 MINS



Total Time

1 HR



Cuisine

FILIPINO

## Ingredients

- 1 Potato, Diced
- ½ each, Red and Yellow Bell Pepper
- 2 Carrots, small and diced
- 600 g Chicken , curry cut
- 1 tbsp Patis/Fish sauce
- 1 Onion, chopped
- 4 Garlic, chopped
- ½ inch, Ginger
- ½ tsp Black pepper powder
- 2 tbsp Curry Powder
- 1.50 cups Coconut milk
- 1 cup Water
- Salt, as required

## Instructions

- In a pan, add 1/4 cup oil and shallow fry diced potato and Carrots till golden brown and set it aside.
- Add chopped bell peppers and saute them for 20 secs and set them aside. Now retain 2 tbsp of Oil on the pan and add chopped garlic. Saute the garlic for a minute.
- Now add chopped onions and saute till golden brown. Once it's golden brown add chopped ginger a saute for a minute.
- Now add the curry chicken pieces and cook it till turns golden brown. To this add Patis/fish sauce and give it a mix.
- To the chicken add black pepper powder and curry powder. Cook this until the raw smell goes away. Add water and give it a mix. Cover and simmer this for 5 mins.
- To this add the shallow fried Potato and carrots and coconut milk. Mix them well. Cover and simmer the curry for 10 mins.
- After 10 mins, do a taste check and add salt as required. Add the shallow fried bell peppers and mix well.
- Filipino Chicken Curry is now ready. Serve it with some hot steamed rice.



# Chinese Kung Pao Chicken



Serves

2 PERSONS



Prep Time

15 MINS



Cook Time

15 MINS



Total Time

30 MINS



Cuisine

CHINESE

## Ingredients

### Chicken Marination

- 3 Chicken Thighs, cut bite-sized
- 1 tbsp Dark Soy Sauce
- Salt
- ½ tbsp Chinese Shaoxing wine
- 1 tbsp Corn starch
- 1 tbsp Water

### Kung Pao Sauce

- 1 tbsp Sugar
- 1 tbsp Sweet Black Rice Vinegar
- 1 tbsp Dark Soy Sauce
- 1 tbsp Chinese Shaoxing wine
- 1 tbsp Corn Starch
- 1 tbsp Water
- 2 tsp Chicken Broth

### Other

- 4 tsp Oil
- 1 inch Ginger, julienned
- 5 Garlic, slices
- 5 Dried Red Long Chilies, Deseeded

- 1 tbsp Sichuan Peppercorns
- 4 Spring Onion
- ½ cup Spring Onion Greens
- ¼ cup Dee Fried Peanuts

## Instructions

### Chicken Marination

- IN a bowl, add Bite-sized cut chicken pieces and marinate them with Salt, Dark soy sauce, Chinese Shaoxing wine, and a mix of cornstarch and water. Give them all a good mix and set it aside for later.

### Kung Pao Sauce

- In a bowl, add Sugar, sweet black rice vinegar, dark soy sauce, Chinese Shaoxing wine, chicken broth, and a mix of cornstarch and water. Give them all a good mix and set it aside.

### Stir Fry

- In a wok, add some oil. To this add some deseeded red chilies and Sichuan peppercorns and saute it for 20 secs.
- Add marinated chicken and saute until it's cooked well.
- Add garlic and ginger and saute it for a minute. To this add the spring onions and saute them for 10 seconds.
- Now add the Kung pao sauce and give it all a good mix. Add the deep-fried peanuts and mix them well.
- Lastly, add the greens of the springs onions and give it a toss.
- Kung Pao Chicken is now ready to be served.





# Chinese Chicken Chop Suey



Serves

2 PERSONS



Prep Time

15 MINS



Cook Time

10 MINS



Total Time

25 MINS



Cuisine

CHINESE

## Ingredients

### Chicken Marination

- 1 chicken breast, thinly sliced
- 1 tbsp Shaoxing wine
- 1 tbsp cornstarch
- Salt to taste

### Chop Suey Sauce

- ½ cup water
- 2 tbsp oyster sauce
- 1 tsp rice vinegar
- 1 tsp Shaoxing wine
- 1 tsp sesame oil
- 2 tbsp dark soy sauce
- 1 tsp sugar
- 2 tsp cornstarch
- ¼ tsp black pepper or white pepper

### Other

- 1 onion, small and sliced
- 4 garlic cloves
- 4 shiitake mushrooms
- 5 to 6 snow peas

- 10 Bamboo shoot slices
- 10 broccoli florets
- 1 carrot

## Instructions

### Chicken Marination

- In a bowl, add Bite-sized cut chicken pieces and marinate them with Salt, Chinese Shaoxing wine, and cornstarch, and water. Give them all a good mix and set it aside for later.

### Chop suey Sauce

- In a bowl, add Shaoxing wine, dark soy sauce, sugar, sesame oil, rice vinegar, corn starch, black pepper, oyster sauce, and water. Give them all a good mix and set it aside.

### Stir Fry

- In a wok, add the marinated chicken and fry till golden brown, and set it aside
- Add in oil, Chopped Garlic and saute for 20 secs
- Add onions slices and saute for 30 secs
- Add Mushroom and saute for 20 secs
- Add carrot slices and saute for a minute
- Add bamboo shoots and broccoli and cook for 3 to 4 mins
- Add cooked chicken, snow peas, and drizzle the sauce. Give it a mix.
- Chinese Chicken Chop Suey is now ready to be served.



# Thai Basil Chicken



Serves

2 PERSONS



Prep Time

10 MINS



Cook Time

15 MINS



Total Time

25 MINS



Cuisine

THAI

## Ingredients

- 2 tbsp Oil
- 5 Red Thai Chillies
- 5 Garlic Cloves
- 2 Chicken Thigh Fillets
- 1 tsp Light Soy Sauce
- 1 tsp Dark Soy Sauce
- 2 tsp Oyster Sauce
- 2 tsp Fish Sauce
- ¼ tsp Sugar
- Holy Basil Leaves(handful)

## Instructions

- In a pan, add Oil. When the oil is hot, add in the chopped Thai Red Chillies and chopped Garlic.
- Cook it for 2 to 3 mins allowing the flavors to get infused into the oil.
- To this add in the chicken, thigh bite-size pieces, and cook over a high flame.
- Coat the chicken now with Light soy sauce, Dark soy sauce, Fish sauce, and Oyster sauce.
- Now switch off the flame and add in Holy/ Thai or Italian Basil and give it a final stir. preferably do use Thai or Holy Basil in this recipe.
- Thai Basil Chicken is now ready.



# Thai Cashew Chicken



Serves

2 PERSONS



Prep Time

15 MINS



Cook Time

15 MINS



Total Time

30 MINS



Cuisine

THAI

## Ingredients

- 1 Chicken breast, cut into bite size pieces
- ¼ tsp salt
- ¼ cup Corn flour
- 1 tbsp Light soy sauce
- 1 tbsp Dark soy sauce
- 1 tbsp Fish sauce
- 1 tbsp Oyster sauce
- 2 tbsp Oil
- 3 Garlic cloves, finely chopped
- 1 Onion, diced
- 1 Capsicums, yellow-green-red mix
- 1 tsp Palm sugar
- 1 tbsp Thai chili paste
- 6 Dry red chillies, fried
- 2 Spring onions, only the greens
- ½ cup Cashews, roasted or fried

## Instructions

- In a mixing bowl, Add in the bite-size cut chicken pieces and coat them with Cornstarch and Salt.
- Deep fry the chicken pieces in hot oil till they are slightly golden. Don't overcook the chicken.
- In a bowl, Add-in Light soy sauce, Dark Soy sauce, Fish sauce, and Oyster sauce. Mix them well.
- Now in a pan, add in Oil. When the oil gets hot, add Garlic and Diced Onions. Sauté them for a minute.
- Add in the colorful bell peppers and palm sugar and sauté them for a minute. It needs to remain crunchy.
- To this add the fried chicken bites and mi well.
- Now coat the chicken well with Thai Chilli paste or Thai chili jam and the sauce that was prepared earlier.
- Turn off the flame and lastly add in the Fried red chillies, Roasted or fried Cashews, and Spring Onions. Give this a nice final mix.
- Thai Cashew Chicken is now ready.



# Thai Green Curry Chicken



Serves

2 PERSONS



Prep Time

20 MINS



Cook Time

40 MINS



Total Time

1 HR



Cuisine

THAI

## Ingredients

### Curry Paste

- 2 tsp Coriander seeds, roasted
- 1 tsp Cumin, roasted
- 12 Thai Green Chillies
- 5 Garlic, cloves
- 4 Coriander roots
- 3 Shallots, sliced
- 1 inch, Galangal
- 1 Lemongrass, stalk
- 1 tsp Kaffir lime zest
- 1 tsp Shrimp paste
- ½ tsp White pepper powder
- 1 tsp Salt

### Curry Ingredients

- 3 Chicken thighs
- ½ cup Thick coconut milk
- 500 ml Lite coconut milk
- 2 tbsp Palm sugar
- 5 -6 , Kaffir lime leaves
- 1-2 Tbsp Fish sauce
- 10 -15, Bamboo shoots slices
- 8 Snow Peas, optional
- 1 Spur chillies
- Thai Basil leaves, handful
- ½ cup Water

## Instructions

- In a food processor, Add-in Roasted Coriander seeds, Roasted Cumin seed, Green Thai chillies, Coriander root/stem, Garlic, Shallots, Lemongrass stalk, Kaffir lime/ lime zest, Galangal, White pepper powder, Shrimp paste, and Salt. Grind all the ingredients to a coarse paste.
- In a saute pan or a wok over low heat, reduce thick coconut milk until oil is released.
- Add ¾ cup of Green curry paste. Stir in curry paste on medium heat. Cook the paste for a few minutes, stirring constantly, until coconut oil separates away from the paste.
- Add chicken and quickly toss it with the curry paste. Coat the chicken evenly and cook it for 5 mins.
- After 5 mins, add Light coconut Milk and water. Give the curry a good mix.
- To the curry add Palm sugar, fish sauce, and kaffir lime leaves. Simmer and cook the curry for 15 to 20 mins.
- After 15 - 20 mins, add Bamboo shoots and cook it for another 3 to 4 mins.
- Add snow peas and cook it for 20 seconds and switch of the flame.
- lastly, add the spur chillies and handful of that basil leaves. Give it one final mix.
- Thai green curry chicken is now ready.





# Chicken Pad Thai



Serves

2 PERSONS



Prep Time

15 MINS



Cook Time

20 MINS



Total Time

35 MINS



Cuisine

THAI

## Ingredients

- 100 g Flat Dried Rice Noodles
- 1/3 cup Water
- 3 tbsp Palm Sugar
- 2 tbsp Fish Sauce
- 4 tbsp Tamarind Pulp
- 2 tbsp Oil
- 1/4 cup Onions/Shallots
- 3 Finely chopped Garlic
- 1/3 cup Tofu
- 1 tbsp Chilli Flakes
- 2 Chicken thigh fillets
- 2 Eggs
- 1/2 cup Garlic Chives
- 1/2 cup Moong sprouts

## Instructions

### Cooking Flat rice noodles

- In a bowl, Add in Flat Dried Rice Noodles. To this pour boiling hot water and allow it to soak for 5 mins.
- After 5 mins, make sure the noodles are cooked and drain off the water.

### Pad Thai Sauce

- In a pan, add 1/2 cup of water and bring it to a boil. Add in palm sugar, fish sauce, and tamarind pulp once it starts to boil, and cook it for 30 seconds.
- Pad Thai sauce is now ready.

### Making of Pad Thai Chicken

- In a pan/wok, add Oil. Once hot add the Shallots and Garlic. Saute them for 3 to 4 mins on medium flame.
- After 3 to 4 mins, Add Tofu and chili flakes. Saute them for a minute.
- Add chicken and cook for 5 mins or high flame. Once the chicken is cooked, Push everything to one side and add in the Eggs and scramble it.
- Now mix all the ingredients together. To this add in the noodles and the pad thai sauce and toss them gently.
- Lastly add in the Garlic chives, Sprouted beans, and salt. Give them all a final mix.
- Chicken Pad Thai is now ready.



# Sri Lankan Chicken Curry



Serves

2 PERSONS



Prep Time

15 MINS



Cook Time

35 MINS



Total Time

50 MINS



Cuisine

SRI LANKAN

## Ingredients

- 500 g Chicken Thigh Pieces or Curry Cut Chicken
- 1 Onion, large
- 1 inch, Ginger
- 5 Garlic cloves, chopped
- 4 - 5 Dried Red Chilli
- 10 - 15 Curry Leaves
- 1 tsp Fennel Seeds
- 1 tsp Black Pepper Powder
- 1 tsp Cumin Seeds
- 3 - 5 Cardamom
- 1 inch, Cinamon
- 1 tsp Coriander seeds
- 250 ml Lite Coconut Milk
- ½ tsp Turmeric Powder
- ½ tsp Mustard seeds
- 4 tbsp Coconut oil
- Salt, as per taste

## Instructions

- Marinate the Chicken pieces with Salt and Turmeric
- Dry Roast Dried Red Chillies, Curry Leaves, Fennel Seeds, Black Pepper, Cumin Seeds, Cardamom, Cinamon, Coriander seeds on Medium Heat. Once roasted allow them to cool down and grind it into powder.
- In a pan, add in some Oil. Once the oil is hot, add in the mustard seeds and Onions. Saute them till it turns golden brown.
- Now add in Ginger and Garlic and saute for a minute
- Now add the marinated Chicken and Mix them all. Cook the chicken until the water goes away.
- Now add in the ground powder and mix it well. Once the Masala is slightly cooked, Add-in Lite coconut Milk, and mix it well
- Simmer the curry and allow it to cook until the curry gets a little thick.
- SriLankan Chicken Curry is now ready to be served.



# Sri Lankan Black Chicken Curry



Serves

2 PERSONS



Prep Time

15 MINS



Cook Time

35 MINS



Total Time

50 MINS



Cuisine

SRI LANKAN

## Ingredients

### Roasted Curry Powder

- 2 tbsp Coriander seeds
- 1 tbsp Cumin
- ½ tsp Fennel seeds
- 2 inch, Cinnamon
- 4 Cardamom pods
- 4 Cloves
- ½ tsp Black pepper powder
- 10 Curry leaves
- ½ tsp Mustard Seeds
- 1.50 tsp White rice

### Roasted Red Chilli Powder

- 2 tbsp Red Chilli powder, Mild

### Curry ingredients

- 5 tbsp Coconut oil
- 600 g Chicken, Curry cut
- 1 tbsp Tamarind puree
- ½ tsp Turmeric powder
- 1 tsp Salt
- 1 Onions, large and chopped
- 5 Garlic, crushed
- 2 inch, Ginger, crushed
- Curry Leaves
- Pandan leaves
- 1.50 cups Water

## Instructions

- Heat a flat pan, add coriander seeds, cumin seeds, fennel seeds, fenugreek seeds, cinnamon, Cardamom pod, cloves, curry leaves, white rice, and black peppercorns. Dry roast all the ingredients on low flame until it turns aromatic and changes colour.
- Set the dry roasted spices aside and let it cool. Grind all the dry roasted spices into fine powder.
- In the same pan, add the red chilli powder and roast it on low flame until it turns to brown colour.
- Now in a mixing bowl, add Chicken, Ground roasted powder, roasted red chilli powder, turmeric powder, tamarind puree and salt. Mix them all well and coat the chicken well with the spices.
- In a pan, add coconut oil and allow it to heat. Once the oil is hot, add chopped onions and saute it till it turns golden brown.
- To the onions, add curry leaves, crushed garlic, and ginger. Saute them for 2 to 3 mins.
- Add pandan leaves and saute for a minute.
- Now, let's add marinated chicken and mix it all well. Cook the chicken for 5 mins.
- To the chicken add water and mix everything well. Cover and simmer the curry for 15 mins.
- Do a taste check and add the required salt.
- Sri Lankan Black Chicken Curry is now ready.



# Sri Lankan Fish Curry



Serves

2 PERSONS



Prep Time

40 MINS



Cook Time

40 MINS



Total Time

1HR 10 MINS



Cuisine

SRI LANKAN

## Ingredients

- 3 to 4 Spanish mackerel or any fish of your choice
- 3 Goraka or tamarind paste
- ½ cup Coconut milk
- 1 Onion, medium
- 1 Tomato, medium
- 4 green chilies
- 1 inch crushed ginger
- 7 crushed garlic
- 10- 15 curry leaves
- 1 tsp chili powder
- 1.50 tsp coriander powder
- 1 tsp cumin powder
- ½ tsp fennel seeds
- ½ tsp fenugreek seeds
- ½ tsp mustard seeds
- 1 tsp black pepper powder
- ½ tsp turmeric powder
- 1 tsp water
- salt as per taste

## Instructions

- Marinate the fish with salt and turmeric for 30 mins.
- Heat the oil in a mud pot or a pan. Add in ½ tsp of mustard, Fennel seeds, and Fenugreek seeds.
- Add in the crushed ginger and garlic and mix well and saute for 10 secs. To this add in Onions and saute till it turns golden brown.
- Add in the tomatoes, green chilies, curry leaves and cook this for 2 mins. After 2 mins add in the Gorka. You can substitute it with Tamarind. Saute it for a min.
- Add in all the spice powders and cook it well along with the tomatoes and onions till the raw smell goes away. After 2 mins, add in 1 cup of water and let the flavors boil, and get infused. Cover the curry and cook it for 5 mins.
- After 5 mins, add ½ cup of coconut milk and salt. Stir to mix well.
- Add in the marinated fish and allow it to cook well in the curry. Cook the fish on a medium flame.
- Sri Lankan Spicy fish curry is now ready. It goes well with some hot steaming rice.





# Malaysian Chicken Curry



Serves

2 PERSONS



Prep Time

35 MINS



Cook Time

45 MINS



Total Time

1 HR 20 MINS



Cuisine

MALAYSIAN

## Ingredients

- 400 g Chicken
- 3 tbsp Curry Powder
- 1 tbsp Light Soy Sauce
- 5 Dry Chillies
- 3 Macademia/candlenuts
- 4 Garlic Cloves
- 3 Shallots
- 1 inch Ginger
- 3 tbsp Oil
- 1 cup Water
- 2 Boiled Potatoes
- 1 Lemongrass Stalk
- 1 Onion, Diced
- 10 Curry Leaves
- 300 ml Coconut Milk
- 1 tsp Sugar
- Salt as per taste

## Instructions

- Marinate 400 grams of chicken with 1 tbsp of Malaysian curry powder and 1 tbsp of light soy sauce for 15 minutes.
- Soak 5 dry red chillies for 15 minutes.
- Blend 3 shallots, 4 garlic cloves, 1-inch ginger, macademia nuts (used as a substitute to 3 candlenuts) and soaked dry red chillies with Malaysian curry powder.
- Heat 3 tbsp of oil over medium flame. Add blended curry paste and cook till the raw smell goes away.
- Add chicken and coat all the chicken pieces well. Add 1 cup of water and cook over high flame till it comes to a boil.
- Add boiled potatoes, onion, lemongrass stalk, and curry leaves. Once it boils, lower the heat and allow it to simmer for 20 minutes.
- Add coconut milk and cook for another 5 mins. Add salt and sugar to taste. Give one final mix.
- Serve with bread or rice.



# Pakistani Chicken Karahi



Serves

2 PERSONS



Prep Time

10 MINS



Cook Time

25 MINS



Total Time

35 MINS



Cuisine

PAKISTANI

## Ingredients

- 1 cup Oil
- 500 g Chicken, Curry cut
- 1 tbsp Ginger Garlic Paste
- 3 Tomato, quarter cut
- 5 Green Chillies
- 1 cup Water
- ½ tbsp Red Chilli Powder
- 1 tbsp Coriander Powder
- ½ tbsp Cumin powder
- ⅓ cup Curd
- ½ tbsp Black Pepper powder
- ½ tbsp Fenugreek leaves
- ¼ cup Coriander leaves, chopped
- 3 tbsp Ginger, Julienne
- Salt, as required

## Instructions

- In a wok, Add Oil and Salt.
- Deep Fry the Chicken in Oil for 3 to 4 mins. Later remove excess Oil from the wok.
- Now add the ginger garlic paste and cook it till the raw smell goes away.
- To this add the Tomatoes and water. Give it a mix, cover, and cook for 4-5 mins.
- Now remove the tomato skin and crush the tomatoes with the spatula.
- Add green chillies and the spices like red chili powder, coriander powder, cumin powder, and cook for 3-4 minutes.
- Add curd and cook for another 2-3 minutes.
- Add black pepper powder, dried fenugreek leaves, salt, and mix well.
- Cook for further 5 minutes and Chicken Karahi is ready.



# Lebanese Shish Tawook



Serves

2 PERSONS



Prep Time

5 MINS



Cook Time

20 MINS



Total Time

25 MINS



Cuisine

LEBANESE

## Ingredients

- 1 Chicken Breast
- ¼ cup Yogurt
- 1.50 tbsp Olive Oil
- 2 tbsp Tomato Paste
- 6 Minced Garlic
- 1 tsp Paparika
- 1 tsp Sumac
- ¼ tsp Cinnamon Powder
- 1 tsp Cumin Powder
- ¼ tsp Black Pepper Powder
- 1.50 tbsp Lemon Juice
- ½ tsp Mixed Herbs
- Salt (As per requirement)

## Instructions

- In a mixing bowl, add in Yogurt, Olive oil, Garlic, Tomato paste, Sumac, Paprika, Lemon juice, Black pepper powder, Cinnamon powder, Cumin powder, and Mixed Herbs. Mix all of it together.
- Add in cub-sized Chicken breast pieces into the Marinade and Mix it well. Marinate the chicken overnight.
- Thread the Marinated Chicken into the Wooden/ metal skewers and Grill it into the preheated Oven at 180 degrees for 10 mins on each side.
- Lebanese Shish Tawook is now ready. Serve it with Pickled vegetables, humus, Garlic Dip, and Khubus.