

# Suit & Apron - Homemade ShopHouse

*The below recipes are all parts of a ShopHouse inspired meal I made based on my craving for the South East Asian chain's tasty bowls. This recipe is a collection of six different toppings which are combined and mixed with rice or noodles right before eating. Enjoy this spicy dish right away or pack and freeze for a quick meal ready for whenever.*

**Servings:** 4-5 Meals

**Time:** 2 Hours including prep

## Chili Spiced Chicken Thighs

### Ingredients:

2 lbs chicken thighs, excess fat removed and cut into bite-sized chunks  
1 tablespoon chili powder  
1 teaspoon cumin powder  
1 teaspoon soy sauce  
1 teaspoon salt  
1/2 teaspoon pepper  
1 dash of garlic powder

### Directions:

1. Combine spices and chicken in a large bowl and let marinade covered in the fridge for 30 minutes to 1 hour.
2. Heat up a cast iron skillet over high heat with 1 tablespoon canola or vegetable oil until oil is shimmering. About 1-2 minutes
3. Cook chicken over high heat in 2 batches, turning pieces and tossing in pan after 30 seconds to develop a nice brown crust. Test doneness by cutting a larger piece in half with a spatula to see if insides are opaque and white, about 5 minutes.
4. Remove from pan and place on a clean plate or bowl and reserve until ready to use



## Roasted Broccoli

### Ingredients:

1 lb. broccoli crowns, whole (About 3 medium bunches)  
Olive Oil  
Salt and Pepper to taste

### Directions:

1. Preheat oven to 425 degrees Fahrenheit
2. Take each broccoli crown and trim off the bottom 1/4 inch of the stalk.
3. Slice lengthwise, dark green "buds" to stalk as thin as possible until all broccoli bunches are cut.
4. Place sliced broccoli on a large metal sheet pan and drizzle with olive oil and season to taste with salt and ground black pepper. Toss on the pan to make sure pieces are well seasoned.
5. Roast in the oven for 15-20 minutes until just browning along the edges and fragrant.
6. Remove from the oven and place on a clean dish until ready to use.

## Cumin Spiced Roasted Green Beans

### Ingredients:

1/2 lb green beans, washed and ends snapped off  
1/4 tsp cumin powder  
Olive Oil  
Salt to taste

### Directions:

1. Arrange green beans on a large sheet pan and drizzle with olive oil and season with cumin and salt
2. Toss to coat beans with oil and spices and roast for 8-10 minutes until just browned and skin is wrinkled
3. Set aside in a clean dish until ready to use



## Charred Lime Corn

### Ingredients:

2 Ears Fresh Sweet Corn (frozen corn be substituted in a pinch)

Salt

Lime Juice

### Directions:

1. Trim off the corn kernels from the cob with a knife if using fresh corn. If using frozen, rinse frozen corn under cold water until thawed then drain very well to remove as much excess moisture as possible
2. Heat up 1 tablespoon canola or vegetable oil over high heat in a cast iron skillet until shimmering, about 1-2 minutes.
3. Add corn and cook over high heat, stirring often until brown and specks of black are on the surface
4. Remove from the pan and season with salt and a squeeze of lime juice to taste.

## Yellow Coconut Curry Sauce

### Ingredients:

3 Cloves of Garlic, minced

1/2 inch chunk of fresh ginger, minced or grated

2 tablespoons of hot curry powder

2/3 cup chicken broth

1/2 cup canned coconut milk (not juice or water)

1 tablespoon sugar

1 tablespoon salt

2 teaspoons canola oil

1 teaspoon corn starch mixed with 2-3 teaspoons of water

1 handful of finely chopped cilantro

### Directions:

1. In a saucepan, heat the canola oil over medium heat until hot and add ginger and garlic. Stir over medium heat until fragrant.
2. Add curry powder and stir for 30 minutes. Curry powder will be absorbed and form a very thick paste
3. Add chicken broth and bring to a boil. Once boiling, add coconut milk and reduce heat to medium-low.
4. Season sauce with salt and sugar to taste.
5. When seasoning is to your liking, add the cornstarch-water mix into the pot and stir until thickened.
6. Turn off heat and stir in cilantro.



## Carrots

### Ingredients:

2 small carrots - julienned (long thin strips)

## Rice Noodles

Pick whichever rice noodles suit your fancy. Cook per package instructions and then drain and rinse under cold water until cool. Drain excess water and set aside until ready.

## Assembly

In a bowl or deep plate, put down a base of rice noodles and then top with chicken, corn, broccoli, green beans, and carrot. Spoon desired amount of curry sauce on top of the chicken and garnish with extra cilantro and crushed peanuts if you would like. Mix and enjoy!

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