

THE ODEHLICIOUS

10 BEST CHICKEN RECIPES TO COOK FROM AROUND THE WORLD

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Saif Al Deen Odeh



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A Jordanian Filipino, currently living in the Philippines, is a Licensed Physical Therapist by profession and a Food Cook by passion

At age 15, cooking started to become his hobby, which he started to develop his cooking skills from his parents, watching cooking channels and learning from experience.

Currently, he is working as a full-time food content creator where he cooks Middle Eastern, Filipino and Asian Food Recipes.

During free time, he workout in gym, travel to other places to eat and spends quality time with his family.

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1. CHICKEN ADOBO WITH POTATO



Chicken Adobo with potatoes is a savory Filipino recipe that is mixed with soy sauce, vinegar, brown sugar, and garlic. It is considered an unofficial national dish of the Philippines which is best served with white rice.

INGREDIENTS:

- 7 pieces chicken drumsticks
- ½ cup of soy sauce
- ¼ cup of vinegar
- 1 cup of water
- 1 tablespoon of brown sugar
- 1 teaspoon of crushed peppercorn
- 2 small potatoes
- 4 pieces of bay leaf
- 7 cloves of garlic
- 2 pieces green chilies optional
- 1 piece chicken bouillon cube
- 2 tablespoon Vegetable oil (For Sauteing)
- 1 cup Vegetable Oil for frying

RECIPE INSTRUCTION:

1. Pour soy sauce, vinegar, brown sugar and the chicken drumstick in the large bowl. Use your hand to mix it well. Let it marinate for 30 minutes to 1 hour.
2. Pour vegetable oil in the pan. Once hot, add the chopped cubed potatoes. Do not fully cooked the potatoes. Just make sure it is half-cooked only. The rest will be done when simmering it.
3. Remove the half-cooked potatoes. Transfer into the plate. Set aside
4. In a separate pan, add vegetable oil and garlic. Stir for less than 30 seconds.
5. Add the marinated chicken (excluding the sauce). Stir to mix
6. Pour the marinated sauce and water.
7. Add the bay leaves, peppercorn and chicken bouillon cube. Stir to mix
8. Cover with the lid. Let it simmer for at least 30 minutes or until the chicken is cooked.
9. While simmering, you can add the green chilies (optional)
10. Add the half-fried potatoes on the chicken adobo. Cover with the lid and let it simmer for 5 more minutes until the potatoes is soft.
11. Serve with white rice or any rice, and vegetable side dishes.

2. CHICKEN SISIG RECIPE



Chicken Sisig is a Filipino dish that is a combination of chopped chicken meat and liver, calamansi, soy sauce, mayonnaise and green chilies. It is considered one of the most popular local dishes which is best to eat with rice.

INGREDIENTS:

- 500 gram of boneless chicken breast
- 4 pieces of chicken liver
- 3 pieces of green chilies pepper, diagonal sliced
- 4 tablespoons of mayonnaise
- 1 large onion, chopped
- 3 cloves of garlic
- 2 tablespoon of soy sauce
- 2 tablespoon of oyster sauce
- 3 tablespoons of calamansi or lemon juice
- 1 egg
- 1 teaspoon of unsalted butter
- ¼ cup of Canola Vegetable oil, for frying and Sautee
- Salt and black pepper for taste

RECIPE INSTRUCTION:

A. Pan-Fry the Meat:

1. Add $\frac{1}{4}$ cup of vegetable oil to the pan. Once it turns hot, add the boneless chicken breast. Pan-fry for a few minutes till it turns brown.
2. Flip to the opposite side and repeat the process. Transfer on the plate. Set aside
3. Once done with chicken breast, add the chicken liver. Pan-fry on both sides till it turns brown. Do the same like what you did for the chicken breast
4. Chopped both chicken liver and breast into smaller pieces. Put it into the plate and set it aside.

B. Mixing the Meat:

1. Add two tablespoons of vegetable oil to the pan in medium heat. Once hot, add chopped garlic and onion. Stir for a few minutes till it turns translucent
2. Add the chopped chicken liver & breast. Mix to stir.
3. Add the sliced green chilies and continue stirring to mix.
4. Add the calamansi juice, soy sauce, oyster sauce, and mayonnaise, Mix gently.
5. Add salt and black pepper for taste if needed. Turn off the heat and set it aside.

C. Serving in a Sizzling Plate:

1. By using the sizzling or castor iron plate, transfer into the fire.
2. Add butter and wait till it fully melts. The butter will help prevent the meat from sticking to the plate
3. Transfer all the sisig into the sizzling plate. Gently mix and spread thoroughly.
4. Make a small space into the center of the sisig, crack and put the egg into that center.
5. Let the sizzling plate will let the egg cook itself. Serve with rice.

3. CHICKEN MUSUBI



***Chicken Musubi** is a combination of chicken breast with teriyaki sauce, rice, and wrapped in nori seaweed. It is a popular and simple snack or appetizer recipe found in Hawaii and other Pacific Islander countries*

INGREDIENTS:

- 3 to 4 cups of Japanese Rice
- 2 boneless chicken breasts, pounded and sliced thinly into 6 pieces
- 2 Nori seaweed sheets, divide each into 3 sheets
- 6 slices of romaine lettuce
- Teriyaki Sauce ([Link for full ingredients of the sauce](#))
 - 1/3 cup of soy sauce
 - 1/4 cup of water
 - 3 cloves of garlic, grated
 - 1/2 teaspoon of grated ginger
 - 2 teaspoon of sesame oil
 - 3 tablespoon of water + 2 teaspoon of cornstarch

RECIPE INSTRUCTION:

A. Making the Teriyaki Sauce

1. Add ginger, garlic, soy sauce, sesame oil, and water in a pan. Let it boil for 5 minutes to help the sauce absorb the flavor of the garlic and ginger.
2. In a small cup, mix the water and cornstarch before pouring into the pan to thicken the sauce. Turn off the heat and set aside.

B. Pan-Frying the Chicken Breast

1. Add a teaspoon of olive oil to a pan in medium heat. Once hot, add the pounded chicken breast into the pan.
2. Let it cook for several minutes or until it turns brown. Flip to the opposite side and repeat the process.
3. Transfer the pan-fried chicken breast to the plate. Set aside.

C. Assembling the Musubi

1. Place a strip of thin nori sheet into a clean cutting board in a horizontal position. And then place the musubi mold maker on top of the nori in a vertical position.
2. Add the rice in the musubi mold until it fills up (approximately $\frac{1}{2}$ cup of rice). Press it down gently to make a nice rectangle shape. Remove the mold gently.
3. On the top of the rice, spoon the teriyaki sauce, followed by adding the lettuce, and then the chicken. Spread again the sauce on the top of the chicken.
4. Fold the nori sheet around the musubi gently.

4. ARABIC CHICKEN BIRYANI



Arabic Biryani is a Indian Inspired Arabic chicken spiced rice dish which is mixed with spices and garnished with fried onion. It is best to serve either with yogurt garlic or tomato sauce.

INGREDIENTS:

- 2.5 cup of long grain rice
- 1 cup of chopped tomatoes
- 1 cup of chopped red onions
- 5 bay leaves
- 1 cinnamon stick
- 7 cloves
- 1 kilo chicken breast
- 3 tablespoon of biryani spices
- 1 teaspoon of turmeric
- 1 tablespoon of grated garlic
- 2 teaspoons of grated ginger
- 1 cup of yogurt
- 1 cup of water
- 5 cups of water (For cooking the rice)
- Salt and black pepper for taste

RECIPE INSTRUCTION

A. Making the Chicken Biryani Sauce

1. Add vegetable oil to the cooking pot. Once hot, add grated garlic and ginger. Stir for 1 minute
2. Add chopped tomatoes. Continue stirring for another minute
3. Add chopped chicken breast, and stir to combine. Let the chicken continue cook until the juice is released and dries out
4. Pour the yogurt & water, and add the biryani spices, cinnamon stick, bay leaves, and cloves. Stir to combine
5. Continue simmering for 3 to 5 minutes before turning off the heat. Set aside.

B. Making the Yellow Rice

1. In a separate pot, add vegetable oil.
2. Stir for a minute before pouring water. Covered the pot
3. Once it started to boil and there is less water, adjust the heat to a very low simmer.
4. Let the rice simmer for 10 to 15 more minutes or until it is cooked.

C. Assembling the Meat and Rice

1. Remove half of the marinated chicken biryani from the pot. And transfer into the plate bowl.
2. You will be making a layer, where the sauce comes first, followed by the rice.
3. On the same pot, add the yellow rice, and then pour the chicken biryani sauce from the plate bowl. Next, add the rice again followed by the remaining sauce, and then the remaining rice.
4. Once it is fully spread with the rice, cover it with the lid of the pot.
5. Let it cook in a very low fire for additional 5 minutes before turning off the heat
6. Use the large serving spoon to mix the rice and sauce before serving
7. When serving on the plate, garnished with the fried brown onion. Bon Appetite.

5. CHICKEN PAPAYA SOUP (TINOLANG MANOK)



Tinolang Manok is a traditional Filipino Chicken Papaya soup recipe that is mixed with unripe green papaya and spinach. The broth is flavorful which is infused with ginger, garlic, onion, fish sauce, and chicken bouillon cubes.

INGREDIENTS

- 6 pieces of chicken
- 80 gram of fresh spinach
- 1 medium papaya
- 1 cup chopped red onion
- 3 cloves of garlic
- 1 thumb size of ginger
- 1 chicken bouillon cubes
- 2 tablespoon of fish sauce
- 2 tablespoons of vegetable oil
- 4 to 5 cup of water

RECIPE INSTRUCTION:

1. Add vegetable oil to a cooking pot in medium heat. Once hot, add ginger and chopped garlic. Stir for a minute.
2. Add chopped red onion. Give a quick stir till it turns transparent.
3. Add chicken and stir to mix for 5 minutes before pouring water
4. Once it started to boil, add fish sauce and chicken bouillon cubes.
5. Lower to fire to low heat to let it simmer for 20 minutes. Make sure you cover the pot with the lid to let it cook faster.
6. Add green papaya in the pot, and let simmer for 3 minutes
7. Add the spinach, and let it simmer for additional 2 minutes before turning off the fire. Do not remove the lid of the pan since the steam will help continue cooking the vegetables.

6. CHICKEN SHAWARMA PIZZA



Chicken shawarma pizza is a Middle Eastern-style pizza that contains an Arabian marinated spiced chicken baked in the oven. And it has toppings of black olives, red onion and it is drizzle with yogurt garlic sauce.

INGREDIENTS:

Dough:

- 2 cup of all-purpose flour
- ½ teaspoon of salt
- 1 tablespoon of brown sugar
- ¾ to 1 cup of water
- 3 tablespoon of instant yeast

Chicken Shawarma:

- ½ teaspoon of cumin
- ½ teaspoon of coriander
- ¼ teaspoon of cinnamon
- ¼ teaspoon of cardamom
- ¼ teaspoon of turmeric
- ½ teaspoon of paprika
- 1 teaspoon of garlic powder
- 3 tablespoon of Greek yogurt
- 2 tablespoon of lemon juice
- Salt and Black Pepper

Pizza Sauce:

- ¾ to 1 cup of water
- 2 tablespoon of tomato paste
- 1 tablespoon of brown sugar
- 1 teaspoon of dried basil leaves
- ½ teaspoon of salt

For Toppings:

- 10 pieces of Black Olives
- 2 cup of grated Mozzarella Cheese
- ½ cup of sliced Red Onion
- Yogurt Garlic Sauce (For drizzling)

RECIPE INSTRUCTION:

For making the dough:

1. Mix the yeast, warm water, and brown sugar in a big cup. Set aside.
2. Add salt and white purpose flour to the large bowl.
3. Pour the yeast-water mixture into the bowl. Give a quick stir using the wooden spoon
4. Add the olive oil. Start kneading using your hand till it turns soft and fluffy.
5. Cover with plastic wrap. Set aside for 1 hour to let it grow in size.

Baking the Chicken:

1. In a large bowl, add the boneless chicken breast, yogurt, spices, salt, black pepper, and lemon juice. Mix gently.
2. Transfer the marinated chicken into the baking tray with foil below.
3. Put into the oven and let it bake for 30 minutes at 200 C or 390 F.
4. Once done, remove it from the oven and let it cool down.
5. Sliced it into smaller pieces. Set aside

Making the Tomato Sauce:

1. In a pan, add the tomato paste, water, brown sugar and salt. Mix gently
2. Let it simmer for 5 minutes till the sauce become thick.

Assembling the Dough

1. Once the dough grew in size, remove and transfer to a clean table.
2. Roll into a cylindrical shape and then divide into 2 pieces
3. Use your hand to shape it into a ball.
4. Use the rolling pin to make it into the shape of pizza or flatbread (not too thin). The estimate inches width is 7 to 8.

Topping the Pizza

1. Spread the pizza with the red pizza sauce, followed by the grated mozzarella cheese.
2. Add the chopped shawarma chicken, black olives, and sliced red onion.
3. Put into the tray before transferring into the oven. Let it bake for 12 minutes at 200 C or 390 F.
4. Once done, drizzle the pizza with the yogurt garlic sauce before serving.

7. CHICKEN PAD THAI



Chicken Pad Thai Recipe is a Thai rice noodle dish that is mix with chicken, vegetables and a special sauce like tamarind, fish sauce and other different unique sauces to make this delicious noodle recipe.

INGREDIENTS:

- 4 ounces Rice Noodle
- 200 gram of chopped Chicken Breast
- 4 ounces of Tofu
- 4 medium Shrimp (optional)
- $\frac{3}{4}$ cup of chopped Onion
- 4 cloves of Garlic
- 2 cups of Bean sprout
- 1 cup of Leaves of Green Onion
- 2 tablespoon Vegetable Cooking Oil + 1 tablespoon when frying the egg
- 2 Eggs

PAD THAI SAUCE

- 2 and $\frac{1}{2}$ tablespoon of Tamarind Paste
- 1 tablespoon of Soy Sauce
- 1 tablespoon of Oyster Sauce
- 3 tablespoon of Fish Sauce
- 3 tablespoon of Brown Sugar
- 1 tablespoon of Water

RECIPE INSTRUCTION:

1. Add oil in the frying pan. Once it is almost hot, add tofu. Stir it for few minutes till it turn light brown
2. Add onion followed by garlic. Stir it for few minutes again.
3. Add chicken and quickly stir with the rest. Make sure the chicken is fully cooked before adding the shrimp.
4. Once the meat is cooked, add the rice noodle followed by the sauce. Stir it
5. Move the noodle and the meat on one side. Add oil before putting the egg on the opposite side. Scrambled the egg, and when it almost done, mix it with the noodle.
6. Add the bean sprout and the leaves of the green onion. Mix it well with the noodle and the meat.
7. When serving in a plate, garnished it with peanut and served with calamansi or lime.

8. CHICKEN CROQUETTES



Chicken Croquette Recipe is a fried chicken ball which is made from chicken, milk, butter, onion, parsley, and other herbs.

INGREDIENTS:

- 2 cup of shredded chicken breast
- 2 tablespoon of parsley
- 1 cup of chopped onion
- ½ cup of flour
- 1 cup of milk
- 3 tablespoon of unsalted butter
- Salt and Black Pepper for taste
- 2 eggs
- 1 cup of white flour (For dredging the chicken)
- Vegetable cooking oil for frying

RECIPE INSTRUCTION:

1. Add oil and butter in the pan. Make sure the butter is fully melted
2. Once the butter is melted, add onion. Stir it for few minutes or till light brown.
3. Add milk followed by flour. Mix well
4. Add the shredded chicken, parsley and salt & black pepper. Mix together in circular motion.
5. Once it is well mixed, transfer into the tray, and covered with a foil or plastic sheet. Let it chill into the refrigerator for 1 hour.
6. After one hour, remove the chicken mixture from the refrigerator, and prepare the egg and flour.
7. By using 2 teaspoons, roll the chicken into a round shape. Dredge it with flour, and then dip into the egg. Repeat the process on the other croquettes
8. Add oil in the deep-frying pan in Medium Low heat. Once it is hot, put the croquettes in to the pan, and let it cook for 3 minutes or until it becomes dark brown. After frying, served with any sauce you like.

Notes:

- The food recipe above is focused more on flour. if you will like to coat the chicken croquettes with breadcrumb, you can dredged it first with flour, followed by dipping into the egg, and then with breadcrumbs.
- If the sauce mixture is too dry, add ½ cup of milk and observe. But, if it is too watery, add ¼ to ½ cup of white flour and stir to mix.

9. ANDONG JJIMDAK



Andong Jjimdak Recipe is a Korean spicy chicken dish that is braised in soy sauce, sesame oil, and mixed glass noodles, green chilies, potatoes, and carrots.

INGREDIENTS:

- 8 pieces of chicken thigh
- 4 cups of water
- 4 cloves of garlic
- 1 large onion
- 1 large potato
- 1 large carrot
- 1 small ginger
- 3 pieces of green chilies
- 2 pieces of green onion
- 250 grams of Korean glass noodle

INGREDIENTS OF THE SAUCE

- 4 cloves of grated garlic
- ½ cup of soy sauce
- 4 tablespoons of oyster sauce
- 2 tablespoons of sesame oil
- 2 tablespoons of brown sugar
- 1 tablespoon of vinegar

RECIPE INSTRUCTION:

1. Add a tablespoon of vegetables to the pan. Add the chicken thigh and let it sauté till it turns brown.
2. Transfer the chicken into the pot. Pour water, onion, and ginger. Turn on the gas on high heat and let it boil for 15 minutes
3. While boiling, mix all the sauce ingredients in a small bowl. Set aside.
4. After 15 minutes, add the sauce mixture, chopped green chilies, potatoes, and carrots. Stir lightly and then lower to medium heat.
5. Continue cooking in rapid simmer for 10 minutes.
6. Add the glass noodle and the spring onion to the pot. Give a stir and then adjust to low heat.
7. Cover the lid of the pot and let it simmer for 5 minutes.
8. Transfer into a large plate and serve it with hot steam white rice.

Notes:

- If you want thicken the soup, add 1 tablespoon of flour after adding the vegetables.

10. CHICKEN KAFTA



Chicken Kafta is a Middle Eastern chicken minced meat recipe mix with spices and herbs. It is best to serve and eat with yogurt sauce and pita bread.

INGREDIENTS:

- 500 gram of ground chickens
- 1 cup of chopped of coriander leaves
- 1 medium chopped red onions
- 1 teaspoon of cumin powder
- ½ teaspoon of allspice powder
- 1 tablespoon of cornstarch
- 2 tablespoon of olive oil
- Salt and Black Pepper for Taste

RECIPE INSTRUCTION:

Mixing the Meat:

1. Add the ground chicken, chopped red onions, coriander leaves and the rest of the ingredient into the large bowl.
2. Use your hand or large spoon to give a good mix. Set aside.
3. Store in the refrigerator overnight to help bind the meat better (Optional)

Cooking the Kafta Meat Patties:

1. Add olive oil in the pan or skillet
2. Use your clean hand to shape the kafta meat into a patties
3. Put into the Pan and cook for 3 to 5 minutes or till turns brown
4. Flip to the opposite side and repeat the process.
5. Once done, transfer them into the plate. Set aside.

Baking in the Oven:

1. Preheat the oven in 180 C or 350 F
2. Transfer the kafta patties into the baking tray
3. Transfer the baking tray into the oven. Baked it for 10 minutes
4. Once done, serve it with yogurt garlic sauce, arabic / tabbouleh salads and Flatbread or Rice.

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