

# Vietnamese Steamed Whole Chicken With Turmeric and Coriander (Ga Hap Bot Nghe Rau Ram)

Serves 4

## INGREDIENTS

### Chicken

- 1 whole chicken
- 1 tablespoon sea salt
- 1 tablespoon granulated white sugar
- 2 tablespoons chicken bouillon powder
- 1/4 teaspoon turmeric powder
- 3 cloves garlic (peel)
- 1 yellow onion (peel)
- Vietnamese coriander/mint leaves (rau ram)

### Dipping Sauce

- 1 teaspoon sea salt
- 1/4 teaspoon ground black pepper
- 1 large lemon

### Equipment Needed

- Large steamer

## INSTRUCTIONS

1. Butterfly chicken so it lays flat for faster cooking.
2. In a small bowl, mix together salt (remaining 1 tablespoon), sugar, and chicken/mushroom bouillon stock powder
3. Coat chicken all over with seasoning mixture. Marinate for at least 30 minutes or overnight in the fridge covered for better results.
4. When you are ready to steam your chicken, rub turmeric powder on the outside of your chicken to give it a beautiful color. Add water to the bottom of your steamer and heat up the steamer. Once you get good steam going, add a bed of Vietnamese coriander (reserve the other half for garnish if desired), onion and garlic. Lay chicken on top of vegetables with the open side facing down. Steam with a lid for about 45 minutes. To test for doneness, pierce a chopstick at the thigh joint. If the chopstick goes in smoothly and water runs clear, chicken is done.
5. Make the dipping sauce. In a small bowl, juice the lemon. Add salt and pepper to taste.
6. Serve chicken with remaining coriander and the dipping sauce on the side.