

Kelaguen Mannok

With Red Rice

(Chamoru-style Chicken Salad)

Ingredients

- 4 cups cooked chicken, chopped
- 1/2 – 3/4 cup lemon juice (5-6 lemons)
- 1/2 cup unsweetened coconut, shredded.
- 8 Thai bird chilis (I used 2 Serrano chilis), thinly sliced
- 1 1/2 cups green onion, chopped
- 1 small onion, chopped fine
- salt, to taste.

for the rice

- 1 tsp vegetable oil
- 1 small onion, chopped fine
- 2 cloves garlic, minced
- Achiote powder
- Salt



The Recipe

for the chicken

In a medium bowl, combine the cooked, chopped chicken, 1/2 cup of lemon juice and coconut. Stir to combine. Add in chopped green onion, chilis, and white onion. Stir to combine and taste. Add salt, additional lemon juice or chilis to taste. Chill and let the flavors marry while the rice cooks.

for the rice

In a medium saucepan, add in oil and sauté onion over medium heat until softened, about 5 minutes. Add in garlic, rice, water, achiote powder and salt. Stir to combine. Set heat to low, cover pan, and cook until all the liquid is absorbed, and rice is cooked through, about 15 minutes. Fluff the rice with a fork.

Serve the red rice with the kelaguen, garnish with additional chopped green onion and enjoy!

<http://www.fmitk.com/kelaguen-mannok-guamanian-style-chicken-salad-red-rice/>