



Azalina's Mint Chicken Curry



Azalina Eusope grew up in Malaysia, where spices were an integral part of her Mamak culture. Now she brings a taste of Penang to San Francisco. The bold flavors of her spicy mint curry remind her of home.

By azalina

Prep: 1 hr

Cook: 2 hrs

Additional: 45 mins

Total: 3 hrs 45 mins

Servings: 8

Yield: 8 servings



Ingredients

½ cup dried red chile peppers,
stems and seeds removed

½ cup boiling water

2 cups grated fresh coconut

2 tablespoons ground coriander

2 tablespoons ground cumin

2 tablespoons fennel seeds

¼ cup peanut oil, divided

⅓ cup sliced almonds

5 stalks lemon grass, trimmed
and thinly sliced

1 whole head garlic, cloves
peeled and crushed

5 shallots, peeled and roughly
chopped

½ cup peeled and chopped fresh
ginger root

3 (1 1/2 inch) pieces fresh
turmeric root, peeled and
roughly chopped

water, or as needed

Directions

Step 1

Soak dried chilies in a bowl with 1/2 cup boiling water for 30 minutes. Drain well and set aside.

Step 2

Toast coconut in a heavy pan on low heat until dark golden brown, about 5 minutes. Stir frequently to prevent burning. Transfer to a bowl and set aside.

Step 3

Toast coriander, cumin and fennel seeds in the pan until aromatic, about 1 minute. Set aside.

Step 4

Puree 2 tablespoons peanut oil, toasted coconut, coriander, cumin, and fennel seeds in a blender or food processor. Mix in chilies, almonds, lemon grass, garlic, shallots, ginger, and turmeric; blend to form a smooth curry paste. Add 2 tablespoons water if needed to create a smoother paste.

Step 5

Heat remaining 2 tablespoons peanut oil in the skillet and stir in star anise, cinnamon sticks, cloves, cardamom pods, and mint stems; stir and toast on medium-low heat until aromatic, about 3 minutes. Discard spices and retain oil in the pan.

Step 6

Heat curry paste in the same skillet with the flavored oil over medium heat until hot, 2 to 3 minutes. Stir in 1/2 cup water, chicken, and 2 teaspoons kosher salt; cook and stir until chicken is cooked through and no longer pink inside, about 10 minutes.

Step 7

3 tablespoons whole star anise pods
2 (2 inch) sticks cinnamon
2 tablespoons whole cloves
2 tablespoons whole cardamom pods
½ cup chopped fresh mint, stems reserved
½ cup water
2 pounds boneless, skinless chicken breast halves, cubed
2 teaspoons kosher salt
1 (14 ounce) can coconut milk
1 lime, juiced
1 pinch kosher salt to taste

Stir in coconut milk. Bring mixture to a boil, turn heat to low and simmer, stirring occasionally, until chicken is tender and the sauce is thick, 1 to 1 1/2 hours.

Step 8

Stir in reserved chopped mint leaves and lime juice. Season with kosher salt to taste. Cook until the mint begins to wilt, 1 to 2 more minutes. Remove from heat and let the curry rest for 15 minutes before serving.

Editor's Note:

If you have a scale, you can measure the spices: .5 ounce star anise, .5 ounce cinnamon sticks, .5 ounce cardamom pods, and .25 ounce cloves. You may also use 2 teaspoons of ground dried turmeric in place of the root; if you do use fresh, be aware that it stains. Wear gloves!

Nutrition Facts

Per Serving: 552 calories; protein 28.9g; carbohydrates 28.9g; fat 38.4g; cholesterol 58.5mg; sodium 612.2mg.

© COPYRIGHT 2022 ALLRECIPES.COM. ALL RIGHTS RESERVED.

Printed from <https://www.allrecipes.com> 01/17/2022