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MY MOTHER'S CHICKEN CURRY

by Anita Lo



This dish is my mother's Chicken Curry recipe. Though my family imported their curry powder from Malaysia, you can use any kind that you would like. Each curry powder is different because there are so many different spices in it, usually fourteen or more. Though the flavors are complex, it is a fast and easy meal to prepare.

ACTIVE TIME 15 mins
TOTAL TIME 50 mins
PORTIONS 4 servings

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▶ INGREDIENTS

- 2 T. • Vegetable Oil
- 1 • Onion, chopped
- 4 T. • Malaysian Curry Powder
- 6 • Chicken Thighs, skin on

- 1 •
 - Bay Leaf
- 2 •
 - Idaho Potatoes, peeled and cut into large pieces
- 3 T. •
 - Unsweetened Coconut Milk
 - - Salt, to season chicken in the pot
 - - Freshly Ground Black Pepper
 - - Salt, for finishing

RECIPE

- ▶ **STEP 1**

Heat a large, heavy-bottomed pot over medium heat. Add the oil and onion and cook until the onions are soft and translucent, about 5 minutes. Add the curry powder and cook until fragrant, stirring constantly.
- ▶ **STEP 2**

Add the chicken, bay leaf, and enough water to cover the chicken. Season with salt and bring to a boil. Reduce the heat and simmer until the chicken is cooked and tender, about 30 minutes.
- ▶ **STEP 3**

Add the potatoes and coconut milk to the pot and simmer until the potatoes are tender, 5 to 10 minutes.
- ▶ **STEP 4**

Season with salt and pepper. Serve with white rice. The curry can be stored in an airtight container in the refrigerator for up to 3 days.

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