

Chicken Curry

Ingredients:

- 4 chicken thighs, cut into pieces
- 1½ tablespoons curry powder
- ½ teaspoon turmeric powder
- 1 cinnamon stick
- 2 star anise
- 1 tablespoon brown sugar
- 1 cup coconut milk (or fresh milk, yogurt)
- 3 potatoes, cut into chunk
- 1 onion, chopped
- 1 tablespoon chopped ginger
- 3 cloves garlic, chopped
- 2 red chilies, seed removed and chopped
- 1 stalk lemon grass (white part only, bruised)
- 4 tablespoons cooking oil
- 1 teaspoon salt
- 2 cups water

Steps:

- Heat cooking oil in a saucepan. Add onion, ginger, garlic, chilies, star anise, cinnamon stick, curry powder, turmeric powder and lemon grass.
- Saute everything until aromatic. Approximately 3 - 4 minutes.
- Add chicken and brown sugar, continue to stir until chicken is well coated.
- Add water, bring to a boil.
- Turn heat to low, simmer for 20 minutes, stir occasionally.
- Add coconut milk and potato, season with salt, stir and keep simmering until potato cooked and chicken is tender. Around 15 – 20 minutes.
- Remove from heat, serve with rice, bread or noodles.