

# 6. Recipe- Lemongrass Coconut Chicken Curry

## Lemongrass Coconut Chicken Curry

### Ingredients (Serves 4):

#### • For the Curry Base:

- 1 lb (450g) chicken breast or thighs (boneless, cut into bite-sized pieces)
- 2 tbsp cooking oil (coconut oil or vegetable oil)
- 1 medium onion, finely chopped
- 3 cloves garlic, minced
- 1-inch piece ginger, grated (or 1 tsp ginger powder)
- 1 tsp lemongrass powder
- 1-2 tsp curry powder (adjust to taste)
- 1/2 tsp turmeric powder (for color and depth)
- 1 tsp salt (adjust to taste)

#### • Liquids:

- 1 can (400ml) coconut milk
- 1/2 cup chicken broth or water (optional, for thinner consistency)

#### • Additional Ingredients:

- 1-2 tsp fish sauce (optional, for extra depth of flavor)
- 1 tsp sugar (balances the flavors)
- Juice of 1/2 lime
- Fresh cilantro or basil leaves (for garnish)

### Instructions:

#### 1. Sauté the Aromatics:

- Heat oil in a large pan or wok over medium heat.
- Add the chopped onion and sauté for 3-4 minutes until soft and translucent.
- Stir in the minced garlic, grated ginger, and **lemongrass powder**. Cook for about 1 minute until fragrant.

#### 2. Cook the Chicken:

- Add the chicken pieces to the pan. Sprinkle with curry powder, turmeric powder, and salt.
- Stir well to coat the chicken evenly with spices. Cook for 5-6 minutes until the chicken is lightly browned on all sides.

#### 3. Add Coconut Milk:

- Pour in the coconut milk and stir gently to combine. Add chicken broth or water if you prefer a thinner curry.
- Bring the curry to a gentle simmer. Reduce the heat to low, cover, and let it cook for 10-15 minutes until the chicken is tender and fully cooked.

#### 4. Adjust Flavors:

- Stir in the fish sauce, sugar, and lime juice. Taste and adjust the seasoning with more salt or lime juice if needed.

#### 5. Garnish and Serve:

- Remove the curry from heat and garnish with fresh cilantro or basil leaves.

#### 6. Serve:

- Serve hot with steamed jasmine rice, brown rice, or flatbreads like naan or roti.

### Why You'll Love This Recipe:

- **Lemongrass powder** adds a citrusy and refreshing flavor without the hassle of preparing fresh lemongrass.
- The creamy coconut milk balances the spice, creating a rich and comforting dish.
- It's easy to prepare, quick to cook, and perfect for a family meal or entertaining guests.