Cambodian Chicken Curry

Prep time: 15 mins **Cook time:** 1hr 5mins **Serves:** 4

Ingredients

500 grams Boneless chicken leg – cut into 2cm pieces
1 onion- chopped
2 carrots – peeled and chopped
2 potatoes – peeled and chopped
1 tin coconut milk
1 tin Maesri Red Curry Paste
1 lemon grass shoot – cut in half and smashed
2 Lime leaves
Pinch of salt
¾ cup water

Method

1. Pour coconut milk into a pot on the stove.
2. Add Red Curry Paste, curry leaves and lemon grass.
3. Allow to cook for 10 mins.
4. Add diced up chicken, stir. Cook for 15 minutes.
5. Add vegetables.
6. Cover and cook for 30 minutes on low heat.
7. Add ¾ cup water.
8. Cover and continue to cook for a further 10 minutes.

When cooked, take out curry leaves and lemon grass and serve with rice or noodles.

Tip: Add thinly sliced carrot and cucumber on top of rice/noodles then pour the curry over the top.