

Lucy Ong's Curry Chicken with Potatoes

Swick

Serves 1 | Active Time: 1 hour 15 minutes | Total Time: 1 hour 15 minutes

Chef's Notes

This recipe is from “Anita Stewart’s Canada”, which is Anita Stewart’s most recent cookbook.

To view an instructional Rouxbe recipe for Malaysian Meat Curry Powder go here: rouxbe.com/recipes/970/preview .

To view an instructional Rouxbe recipe for Coconut-Infused Rice go here: rouxbe.com/recipes/54/preview .

Step 1: Making the Paste

- 2-3 cloves garlic
- 1 medium onion
- 1-inch fresh galangal (or 1 tsp galangal powder)
- 1 tbsp lemongrass
- 2 tbsp meat curry powder

To make the paste, roughly chop the onion, garlic and galangal. Finely chop the lemongrass and place everything into a food processor. Blend until a paste forms, scraping down the sides as needed. Mix in the meat curry powder and set aside.

See notes below for link to curry powder video.

Step 2: Preparing the Potatoes and Chicken

- 2 to 4 russet potatoes
- 1 whole chicken (4 lbs)

Wash, peel and cut the potatoes into large chunks. Set aside in cold water (so they don’t discolor), while you cut the chicken into 10 serving pieces.

Step 3: Cooking the Dish

- 2 tbsp canola oil
- 1 cup water

To cook the dish, preheat a large, heavy pot over medium heat. Once hot, add the oil and fry the paste until fragrant, about 1-2 minutes.

Add the chicken and stir to coat with the paste. Next, add the water, cover and bring to a boil. Uncover, reduce the heat, and let simmer for about 8 to 10 minutes. Add the potatoes, cover again and continue to gently simmer until both the chicken and potatoes are tender, about 30 minutes. Stir frequently.

Step 4: Finishing the Dish

- 1 can coconut milk (398 ml)
- salt (to taste)

Once the chicken and potatoes are cooked, stir in the coconut milk. Season the dish with salt to taste and simmer for a few more minutes before serving.

This is excellent served with Coconut-Infused Rice.