

Yellow curry with chicken

Ingredients required for 4 persons

Preparation time 35 minutes

Difficulty medium

Ingredients

300 g chicken
400 ml coconut milk
3 EL yellow curry paste
50 ml water
2 onions
6 medium-sized potatoes
30 g ginger
1 chili pepper
1 yellow bell pepper
2 TL coconut flower sugar
2 TL ginger lemongrass spice oil
juice of one lime
2 TL soy sauce
Thai basil



Preparation

Cut the chicken and bell pepper into thin slices. Cut the potatoes into bite-sized pieces, chop the onions and finely mince the ginger and chili pepper. Place the solid part of the coconut milk in a wok and warm up over moderate heat. Stir in the curry paste. Add the meat and fry in the curry paste for two minutes. Pour in the remaining coconut milk and 50 ml water to cover the meat. Add potatoes, ginger, chili and pepper to the wok. Bring to the boil and simmer for 20 minutes over moderate heat. Thin with water if necessary. Season with coconut flower sugar, ginger lemongrass spice oil, lime juice and soy sauce. Garnish with fresh Thai basil.