

## Mild Chicken Curry Recipe

**Ingredients:** Serves 4

4 chicken breasts with skin on, each cut into 4 parts  
3 cloves garlic, crushed  
1 teaspoon salt  
½ teaspoon black pepper  
2 teaspoons grated ginger  
3 candlenuts (buah keras) or 6 macadamia nuts, crushed  
3 teaspoons ground coriander  
1 teaspoon ground cumin  
¼ teaspoon ground galangal (lengkuas)  
4 tablespoons oil  
2 medium onions, sliced  
3 cups (700ml) coconut milk  
6 curry leaves  
1 stalk lemongrass, root end and leaves removed, bruised  
2-inch (5-cm) stick of cinnamon  
1 teaspoon lemon juice

**Method:**

Combine the garlic, salt, pepper, ginger, candlenuts, coriander, cumin and the galangal in a bowl with 1 tablespoon of oil. Rub this marinade all over and inside the chicken. Set aside for an hour. Heat 2 tablespoons of oil and fry the onions until they turn golden, then remove. Add 1 tablespoon of oil and fry the chicken pieces until they begin to color. Add 1 cup of coconut milk, the curry leaves, the lemongrass stem, and the cinnamon stick. Cook uncovered and stir occasionally until the chicken is cooked. Add the 2 remaining cups of coconut milk, the lemon juice, and season with some salt. Heat through and serve.

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