

## Sambal Chicken Recipe

**Ingredients:** Serves 4

1 whole chicken (cut into pieces)  
2 pieces turmeric leaves (daun kunyit)  
2 stalks lemon grass (use only the bottom white tender part)  
2 tablespoons tamarind paste

**Pound ingredients:**

15 pieces dried red chilies  
1-inch dried shrimp paste (belachan)  
5 nos. garlic  
15 nos. shallots  
5 nos. candlenuts (buah keras)  
1000ml water  
3 tablespoon oil

**Seasoning:**

1 tablespoon sugar  
salt to taste

**Method:**

Mix 2 glasses of water with tamarind paste, filter to obtain tamarind water. Heat 3 tablespoons of oil, stir fry pound ingredients and lemon grass until fragrant. Add in chicken, stir-fry for 10 minutes, pour tamarind water to it and stir-fry until the gravy almost dry, add another 2 glasses of water and turmeric leaves, fry until chicken totally cook, add in seasoning.

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