



Malaysian Curry Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

-1 whole Chicken -1-2 tbsp of Red Thai Curry Chili Paste (ready made in can) -2 Potatoes (skin removed) - $\frac{1}{2}$ cup of Meat Curry Powder -Olive oil -Salt and Sugar (to taste)

Instructions

1. Cut chicken into small to medium pieces.
2. Mix some water with about $\frac{1}{2}$ cup of curry powder and marinate the chicken with the curry powder paste.
3. Cut potatoes into big cubes and fry them in a non-stick pan with 1-2 tbsp of hot oil in low heat until done. Set aside.
4. In a pot, heat up about 2-3 tbsp of oil and stir-fry the 1 tbsp of chili paste until fragrant.
5. Add marinated chicken pieces into the pot and mix well with chili paste. Brown the chicken a little and add 1- $\frac{1}{2}$ cups of water. Let it cook.
6. When the chicken is almost done and you see the oil raises up, add $\frac{1}{4}$ can of coconut milk, some salt and sugar to taste.
7. Lastly, add in cooked potatoes and stir occasionally until the meat is cooked.
8. Serve curry chicken hot over rice or fried vermicelli.