Chicken Curry Filipino Style

NIBBLEDISH CONTRIBUTOR

Ingredients

· 2-3 tbsp. oil
· 3 potatoes, peeled, quartered and fried
· 1 lb. chicken, cut into serving pieces
· 3 cloves garlic, minced
· 1 large onion, quartered
· 1 tbsp. patis (fish sauce)
· 3 tbsp. curry powder
· salt and pepper
· 1 cup water
· 1 red bell pepper, cut into big squares
· 1 green bell pepper, cut into big squares
· 3 celery stalks, cut into 1-1/2” long
· 1 cup coconut milk or evaporated milk

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Instructions

1. Pan fry potatoes. Set aside.

2. In the same pan, fry chicken pieces and brown a little.

3. Add garlic and onion. Sauté for a few minutes until soft.

4. Pour in patis and season with curry powder, salt and pepper. Stir for 2 minutes.

5. Add water. Cover and bring to a boil. Lower the heat; add celery, bell peppers and fried potatoes. Simmer for 3 minutes or until half done.

6. Add milk and stir occasionally. Cook for another 7 minutes (or lesser when using evaporated milk because the liquids will curled).

7. Remove from heat. Serve hot.