

MALAYSIAN COCONUT CURRY

Malaysian Coconut Curry is a delicious and aromatic dish that is perfect for a weeknight dinner or a special occasion. It features a rich, creamy coconut sauce that is infused with the flavors of lemongrass, galangal, and turmeric. The curry is topped with tender chicken and fresh vegetables, making it a well-balanced and satisfying meal. This recipe is easy to follow and yields a dish that is both comforting and flavorful.

STEP 1.

Heat oil in a large pot over medium heat. Add onion, garlic, lemongrass, and galangal. Sauté until fragrant. Add turmeric, chili powder, and salt. Stir well. Add coconut milk and chicken. Simmer for 15 minutes. Add vegetables and coconut milk. Simmer for 10 minutes. Garnish with fresh herbs and lime juice.

STEP 2.

Heat oil in a large pot over medium heat. Add onion, garlic, lemongrass, and galangal. Sauté until fragrant. Add turmeric, chili powder, and salt. Stir well. Add coconut milk and chicken. Simmer for 15 minutes. Add vegetables and coconut milk. Simmer for 10 minutes. Garnish with fresh herbs and lime juice.

STEP 3.

Heat oil in a large pot over medium heat. Add onion, garlic, lemongrass, and galangal. Sauté until fragrant. Add turmeric, chili powder, and salt. Stir well. Add coconut milk and chicken. Simmer for 15 minutes. Add vegetables and coconut milk. Simmer for 10 minutes. Garnish with fresh herbs and lime juice.

INGREDIENTS

2 tablespoons oil
1 onion, sliced
4 garlic cloves, minced
2 stalks lemongrass, sliced
2 pieces galangal, sliced
1/2 cup turmeric
1/2 cup chili powder
1/2 cup salt
2 cups coconut milk
1 lb chicken, cubed
1 lb vegetables, sliced
1/2 cup coconut milk
Fresh herbs
Lime juice

STEP 4.

Heat oil in a large pot over medium heat. Add onion, garlic, lemongrass, and galangal. Sauté until fragrant. Add turmeric, chili powder, and salt. Stir well. Add coconut milk and chicken. Simmer for 15 minutes. Add vegetables and coconut milk. Simmer for 10 minutes. Garnish with fresh herbs and lime juice.

STEP 5.

Heat oil in a large pot over medium heat. Add onion, garlic, lemongrass, and galangal. Sauté until fragrant. Add turmeric, chili powder, and salt. Stir well. Add coconut milk and chicken. Simmer for 15 minutes. Add vegetables and coconut milk. Simmer for 10 minutes. Garnish with fresh herbs and lime juice.

STEP 6.

Heat oil in a large pot over medium heat. Add onion, garlic, lemongrass, and galangal. Sauté until fragrant. Add turmeric, chili powder, and salt. Stir well. Add coconut milk and chicken. Simmer for 15 minutes. Add vegetables and coconut milk. Simmer for 10 minutes. Garnish with fresh herbs and lime juice.