

YELLOW CURRY

🕒 25m 👥 2 servings

1. Clean the ingredients
2. Add all the ingredients for the curry paste in a blender. Blend until you obtain a paste.
3. Heat oil in a pan and add the lemon grass
4. Add the curry paste to the pan and fry for a few minutes.
5. Add the chicken. When the chicken is almost cooked, add the vegetables.
6. Add the coconut milk and a pinch of salt. Let it simmer until the curry obtains the desired consistency



Tip!

Replace the chicken with tofu to make it vegan/vegetarian. Service with rice.

FOR THE CURRY

- ✓ 2 cloves garlic
- ✓ 2 cloves shallots
- ✓ Galangal + ginger
- ✓ Turmeric or curcuma
- ✓ 1 macadamia or candle nut
- ✓ 1/2 big red chili
- ✓ 1 small red chili
- ✓ 15 gr. palm sugar
- ✓ Pinch of salt
- ✓ 150 ml. water

INGREDIENTS

- ✓ Chicken
- ✓ Lemongrass
- ✓ 300 ml. coconut milk
- ✓ Carrot, long bean, cabbage, Chinese spinach