



Vietnamese Chicken Curry (Ca-Ri Ga)

ingredients (serves 6)

- 1 X 1.5kg chicken
- 1 knob fresh ginger the size of two fingers
- 5 cloves garlic
- ½ onion, chopped
- 1 teaspoon salt
- 3 tablespoons sugar
- 2 tablespoons curry powder
- 3 tablespoons vegetable oil
- 3 stalks lemon grass
- 1 teaspoon dried chilli flakes
- 2 cups water
- 1 X 400ml can coconut milk
- rice-paddy herb/ ngo om

directions

To make the marinade, chop the ginger and pound with the 4 of the garlic cloves and the onion to a fine paste in a mortar. Stir in the salt, sugar and curry powder. Add this mixture to the chicken pieces and allow them to marinate for at least 1 hour, turning them occasionally.

Lightly crush the remaining clove of garlic. In a deep saucepan, heat the oil with the garlic until the garlic is brown. Remove and discard the garlic then fry the marinated chicken in this oil until golden brown.

Cut each of the stalks of lemon grass into 3 pieces and crush them lightly. Reduce the heat and add the lemon grass, dried chilli and the water to the saucepan. Simmer for about 20 minutes.

Add the coconut milk and simmer for a further 5 minutes, uncovered, over a very low heat. Transfer to a serving dish. Garnish the curry with rice-paddy herb leaves and serve with crusty French bread or plain rice.

notes

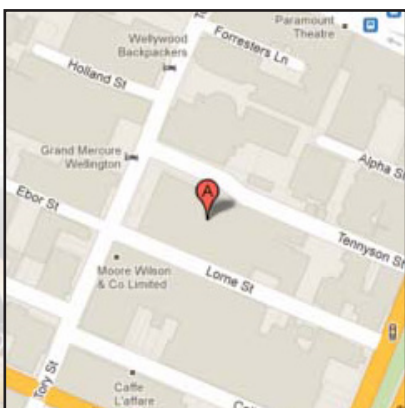
the authentic ingredients for this meal can be found at Asiana Metro. See behind for more information.

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ingredient needs ...



asiana metro

+ asian food specialist +



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opening hours

mon - sat: 10am - 6:30pm

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