

MALAYSIAN COCONUT CURRY

Malaysian Coconut Curry is a delicious and aromatic dish that is perfect for a family meal or a special occasion. It features tender chunks of chicken, potatoes, and carrots, all simmered in a rich, creamy coconut milk sauce with a blend of spices. The dish is topped with fresh green onions and a squeeze of lime juice for a bright, tangy finish. This recipe is easy to follow and yields a comforting, flavorful meal that everyone will love.

STEP 1.

Preheat the oven to 200°C (400°F). In a large ovenproof skillet, heat the oil over medium heat. Add the chicken, potatoes, and carrots. Cook for 5 minutes until the chicken is browned on all sides. Add the onion, garlic, and spices. Cook for another 5 minutes until the vegetables are softened. Pour in the coconut milk and bring to a simmer. Cover and cook in the oven for 20 minutes until the chicken is cooked through and the vegetables are tender.

STEP 2.

Remove the skillet from the oven. Stir in the coconut cream and lime juice. Taste and adjust the seasoning with salt and pepper. Garnish with fresh green onions and a squeeze of lime juice. Serve hot with white rice.

STEP 3.

For a vegetarian version, substitute the chicken with chickpeas or tofu. You can also use frozen vegetables if you prefer. The curry is best enjoyed fresh, but it can be stored in the refrigerator for up to 3 days. Reheat on the stovetop over low heat.

INGREDIENTS

2 lbs (900g) chicken thighs, cut into 2-inch pieces
1 lb (450g) potatoes, cut into 1-inch cubes
1 lb (450g) carrots, cut into 1-inch cubes
1 medium onion, sliced
4 garlic cloves, minced
2 tsp ground turmeric
1 tsp ground cumin
1 tsp ground coriander
1 tsp salt
1/2 tsp black pepper
2 cans (14 oz each) coconut milk
1/2 cup coconut cream
2 limes, juiced
Fresh green onions, for garnish

STEP 4.

Preheat the oven to 200°C (400°F). In a large ovenproof skillet, heat the oil over medium heat. Add the chicken, potatoes, and carrots. Cook for 5 minutes until the chicken is browned on all sides. Add the onion, garlic, and spices. Cook for another 5 minutes until the vegetables are softened. Pour in the coconut milk and bring to a simmer. Cover and cook in the oven for 20 minutes until the chicken is cooked through and the vegetables are tender.

STEP 5.

Remove the skillet from the oven. Stir in the coconut cream and lime juice. Taste and adjust the seasoning with salt and pepper. Garnish with fresh green onions and a squeeze of lime juice. Serve hot with white rice.

STEP 6.

For a vegetarian version, substitute the chicken with chickpeas or tofu. You can also use frozen vegetables if you prefer. The curry is best enjoyed fresh, but it can be stored in the refrigerator for up to 3 days. Reheat on the stovetop over low heat.