

Malaysian-style chicken

A spicy, flavoursome curry made with ingredients that are easy to get hold of. Serve this easy Malaysian-style chicken recipe with white fluffy rice.

Ready in an hour
Serves 4

Ingredients

Vegetable oil
8 free-range chicken thighs
1 onion, chopped
3 garlic cloves
4 medium-hot red chillies
1 lemongrass stalk, tough outer leaves removed, inner core sliced
1 tbsp ground ginger
Groundnut oil
½ tsp ground turmeric
1 cinnamon stick
2 star anise
5 kaffir lime leaves
400ml coconut milk
100ml chicken stock
2 tsp soft light brown sugar or palm sugar
Fish sauce
Wedges of lime to serve



Method

1. Heat a little vegetable oil in a frying pan and fry the chicken thighs, skin-side down, until the skin is crisp and golden. Remove the chicken and set aside.
2. Whizz the onion, garlic cloves, chillies, lemongrass, ginger and a good glug of groundnut oil. Fry this paste in the pan over a medium heat for 2 minutes, add the turmeric, cinnamon stick, star anise and kaffir lime leaves, then fry for 3 minutes.
3. Stir in the coconut milk and chicken stock, sit the chicken thighs in the pan, skin-side up, and simmer for 15-20 minutes until the chicken is just cooked and the sauce has reduced. Add the sugar and a dash of fish sauce. Serve with lime wedges to squeeze over.

