

More than 1 hour

Serves 4-6

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Ingredients:

Curry paste:

- 2cm knob ginger, peeled and coarsely chopped
- 2 green chillies, coarsely chopped
- Handful fresh coriander + extra for serving
- 4 cloves garlic, peeled
- 3 stalks lemongrass, outer leaves removed and coarsely chopped
- 2 tsp (10ml) honey
- 1 tsp (5ml) fish sauce
- 2 Tbsp (30ml) each water and oil

Chicken:

- 8 chicken thighs
- Glug oil
- Salt and milled pepper
- ½ cup (125ml) vegetable stock
- 1 can (400ml) coconut milk
- 4 baby marrows, sliced
- ½ packet (70g) mangetout
- ½ cup (125ml) frozen peas
- Juice (30ml) of 1 lime or ½ lemon
- 2 tsp (10ml) soy sauce

For serving:

- 2 cups (500ml) cooked jasmine rice
- ½ cup (125ml) toasted coconut flakes
- Handful fresh coriander, chopped

Method:

1. Blend curry paste ingredients in a food processor until smooth.

2. Place chicken in a large bowl and add half the paste.
3. Rub into chicken and marinate in the fridge for 2 hours.
4. Heat oil in a large pan and fry chicken in batches until golden. Season.
5. Return all chicken to pan, stir in remaining curry paste and fry for 6-7 minutes.
6. Add stock and coconut milk and simmer for 20-25 minutes.
7. Add vegetables.
8. Simmer until veg is tender but still bright-green, and chicken is cooked.
9. Season to taste with lime/lemon and soy sauce.
10. Serve on a bed of rice and top with coconut flakes and coriander.