



Thai Curry

 KNORR (MT) · THURSDAY, 21 NOVEMBER 2019 · READING TIME: 2 MINUTES

Serves 4 | Preparation Time: 12 minutes | Cooking Time: 15 minutes

Ingredients

- 1 tbsp coconut oil | 700g skinless chicken thigh fillets, cut into 6cm-8cm pieces
- 1 star anise | 60g ginger, peeled and cut into julienne, plus extra to serve
- 1½ tbsp tamarind | 1 tbsp crushed light palm sugar
- 2 tbsp fish sauce | 65g roasted peanuts, plus extra to serve
- Steamed jasmine rice | Fresh basil to serve

For Curry Paste

- 12 dried red chillies (10g), seeds removed, soaked in cold water for 2-3 hours, drained
- 40g ginger, peeled and coarsely chopped | 1 golden shallot, coarsely chopped
- 1 lemongrass stalk (white part only) | 1 garlic clove, chopped
- 10g fresh turmeric, peeled and coarsely chopped (about 1cm) | ½ tsp cumin seeds
- 1 **Knorr Chicken Gravy Pot** mixed in 400ml of boiling water

For curry paste, chop chillies, smash using a pestle and mortar (or a food processor) with remaining ingredients including a drizzle of the Knorr Chicken Gravy Pot. Season.

Heat coconut oil in a saucepan over medium heat, add curry paste and stir until fragrant. Add the chicken and star anise, stir to coat, then add the 400ml water mixed with the Knorr Chicken Gravy Pot and bring to a simmer. Reduce heat to low and simmer.

Add the ginger, tamarind, palm sugar, season to taste with fish sauce (and extra tamarind if necessary). The sauce should taste salty and sour. Simmer until the chicken is tender and curry is well flavoured, adding peanuts during the last few minutes of cooking (10 – 15 minutes). Adjust seasoning with fish sauce and tamarind if necessary, and then serve on a bed of rice and scatter with fresh chopped basil, extra ginger and extra peanuts.