

Coconut Chicken Curry with Ginger & Chili

Serves 4

Ingredients

- 600 g boneless, skinless chicken thighs, trimmed & cut into 2–3 cm pieces
- 1 tsp ground paprika
- ½ tsp ground turmeric
- ½ tsp salt (plus more to taste)
- 1½ T canola oil
- 1 medium onion (150 g), finely diced
- 2 garlic cloves, grated
- 1 tsp freshly grated ginger
- 1 small red chili or ¼ tsp red pepper flakes (adjust to taste)
- 200 ml unsweetened coconut milk
- 2 tsp curry powder
- 1 tsp fish sauce (plus more to taste)
- ½ tsp ground cumin
- 80 ml water or unsalted chicken stock
- 1 tsp fresh lime juice (added at the end)
- Pak chee, for garnish
- Steamed rice or cooked rice noodles, for serving



Instructions

1. **Marinate:**
Combine **chicken**, **paprika**, **turmeric**, and **salt**. Mix well and let sit **10–15 minutes or longer**.
2. **Sauté aromatics:**
 - Heat **canola oil** in a pot over **medium heat**.
 - Add **onion** and cook **6–8 minutes** until translucent.
 - Add **garlic**, **ginger**, and **red pepper flakes**; cook **1 minute**.
3. **Cook chicken:**
 - Add marinated **chicken**, stirring to coat evenly in aromatics. Cook **3–4 minutes** until lightly browned.
4. **Simmer:**
 - Pour in **coconut milk** and **water**.
 - Add **curry powder**, **fish sauce**, and **cumin**. Bring to a gentle boil, then reduce to **low** and simmer uncovered for **25–30 minutes** until sauce thickens and chicken is tender.
5. **Finish:**
 - Stir in **lime juice**, taste, and adjust **salt** or **fish sauce** if needed.
6. **Serve:**
 - Spoon over rice or noodles, and garnish with cilantro.

Nutrition Estimate (per serving)

Calories	Protein (g)	Fat (g)	Sat Fat (g)	Carbs (g)	Sugars (g)	Fiber (g)	Sodium (mg)
410	28	27	12	8	2	1.5	580

Notes

- Added ginger and chili for light heat and brightness.
- Finish with lime juice to balance the coconut's richness.
- Optional: add ½ tsp MSG to enhance umami if reducing salt.