
Vietnamese Chicken Curry

Ingredients:

Amount (1, .50 , 8)	Unit (cup, Tbsp, g, ml)	Item (egg, chaya leaves, sugar)	Preparation (crushed, diced, whole)
1	tsp	canola or other flavorless vegetable oil	
4	halves	chicken breasts	skinned
2	tbsp	shallots (or 2 cloves mashed garlic)	minced
2-3	tsp	fresh (or rehydrated turmeric or 1 ½ tsp ground dried turmeric)	minced
1	tsp	cinnamon	ground
1	tsp	coriander	ground
1	tsp	cumin	ground
1	tbsp	fresh lemongrass or 1 tsp sereh (lemongrass) powder	minced
¼	tsp	black pepper	freshly ground
1/16-1/2	tsp	mild to hot cayenne pepper	
1/3	cup	unsweetened coconut milk	
1	cup	water	
1	tsp	Vietnamese or Thai fish sauce	

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Recipe Instructions:

1. Heat oil in large skillet over a moderate flame until very hot but not quite smoking.
2. Remove skin from the chicken breasts, add to skillet and sauté, turning once, until golden.
3. Add the shallots and spices, using the smallest quantity of cayenne and adding more later to taste.
4. Sauté until ingredients are fragrant, then add the coconut milk, water, and fish sauce.
5. Cover the skillet and simmer 10-20 minutes or until the chicken is cooked through.
6. Serve immediately.

<http://edn.link/72cgxe>