

Cooking with OFS



Recipe	Curry Chicken Rice
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 For # people	12 people	 Cooking time	40-50 minutes
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INGREDIENTS

10- boneless chicken thighs 2-onions 4-6 potatoes 3-Carrots 5-lemon leaves (Optional) 40 g butter Chicken marinade: 3 tbsp cooking wine 2 tbsp soy sauce 3 tbsp cornstarch 1 tsp pepper powder Ginger slices Minced Garlic Scallion segment	200g Japanese curry sauce mix 250 ml coconut milk Ginger Garlic Scallion 4 tbsp rock sugar Cornstarch water if needed at the end to thicken <i>Rice Cook Separately</i>
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DIRECTIONS

Instructions:

- 1) Cook Rice in Rice Cooker. 6-8 Cups rice for 12 people
- 2) Cut boneless chicken breast into pieces and marinate for 20 minutes.
- 3) Slice onion into strips, peel and dice potatoes, cut lemongrass into sections, and tear kaffir lime leaves in half.
- 4) Heat butter in a pan, sauté onion until fragrant, then add chicken and stir-fry. Add potatoes and stir-fry briefly. Add lemongrass, chili flakes, and kaffir lime leaves and stir-fry. Add curry paste, turmeric powder, and curry powder. Stir well, then add water and coconut milk, followed by salt and sugar.
- 5) Cover and simmer over medium-low heat for 30 minutes. Finally, if necessary, add cornstarch slurry to thicken.