

Baked Thai Yellow Chicken Curry

Category: Asian - General

Servings: 4

Rating: 10

Source: Ian and Steph Smith

Description:

Lots of ingredients but very easy and so good.

Ingredients:

8 chicken thighs	8 boneless, cut in half crosswise
1 lemon grass	1 stalk, sliced
2 potatoes	2, cut in large chunks
1 red bell pepper	1 sliced
1 red chilies	1 or 2, or use green chilies, or 1/2 to 1 tsp. cayenne
1 shallot	2, or 1 small cooking onion
1 Galangal	1 thumb-size piece (no need to peel) or ginger, sliced
3 garlic	3 large cloves
1 ground coriander	1 tsp.
1 ground cumin	1 tsp.
1 nutmeg	1/4 tsp, fresh grated
3 fish sauce	3 Tbsp.
1 turmeric	1 tsp. or 1 thumb-sized piece fresh, thinly sliced
1 brown sugar	1 Tbsp.
4 Kaffir lime leaves	4, snipped into small pieces, central stem discarded
1 coconut milk	1 can
1 lime juice	1 Tbsp.
1 ketchup	1 Tbsp.
2 Kaffir lime leaves	2, left whole
1 cherry tomatoes	1 cup
1/2 cilantro	1/2 cup loose, or fresh basil to finish the dish

Instructions:

Put chicken, lemon grass, potatoes and red pepper strips in a casserole. Blend the next 14 ingredients (chilies up to & including ketchup) in a food processor and pour over the chicken. Cover and bake in a 375° oven for about 45 minutes. Add whole kaffir lime leaves and cherry tomatoes and bake, covered, about 20 minutes more. Serve decorated with cilantro or basil.