

Burmese Chicken Curry

Preparation Time: 10 min

Cooking Time: 60 min

Servings: 4

Ingredients

- 1.5kg chicken cut into pieces
- 2 tbsp Ghee
- 2 onions, chopped
- 2 bay leaves
- 2 tsp ground turmeric
- ¼tsp ground chilli powder
- ½tsp ground cardamom
- ½tsp ground cumin
- ½tsp ground coriander seed
- ½tsp ground ginger
- 1 cinnamon stick
- 2 stems fresh lemon grass chopped
- 6 cloves garlic
- 1 tbsp grated fresh ginger
- 1 cup chicken stock
- 1 bunch english spinach
- ½ cup roasted cashews



Method

Heat the ghee in a large pan. Add the onion and cook, stirring, until the onion is soft. Add the bay leaves, turmeric, chilli powder, cardamom, cumin, coriander, ground ginger, cinnamon stick, lemon grass, garlic and grated ginger. Cook, stirring, for 1 minute or until fragrant.

Add the chicken pieces and stir to coat with the mixture. Stir in the stock and simmer, covered for 1 hour or until the chicken is tender.

Remove the pan from the heat. Add the spinach and stir until wilted.

Serve the curry in bowls sprinkled with cashews.