



Burmese Chicken Curry

This is a fresh tasting curry with Thai influences, the juices from the chicken make the sauce, rather than adding extra liquid.

4 chicken thighs (300g)

1 medium onion

3 cloves garlic

1 cm piece of root ginger

2 strips lemon peel

1-2 red chillis or to taste

2 tsp fish sauce

1 tsp ground turmeric

30g pack coriander leaves

2 cardamom pods

1 tbsp oil



1. Puree the onion, garlic, ginger, lemon peel, chilli, fish sauce, turmeric and half of the coriander to a smooth paste. If the mixture is dry and difficult to process, add a little water.
2. Heat the oil in a medium hot pan and add the paste. Fry until most of the liquid had evaporated and the puree has thickened and changed colour.
3. Add the chicken and stir everything together to coat.
4. Put a tight fitting lid on the pan and reduce the heat to low. Cook for 20 min for boneless chicken or 45 for bone in.
5. Crush the cardamom pods, take out the seeds and crush in a mortar & pestle or with the flat blade of a knife. Roughly chop the coriander.
6. Once the chicken is cooked, stir in the coriander and cardamom seed before serving.