

## METHODS

1. Heat up oil in a pot. Sauté the curry paste until it's fragrant. Add lemon grass, kaffir lime leaves and curry leaves.
2. Add cubed chicken breasts and cubed potatoes into the pot. Mix well.
3. Add water and let simmer.
4. Slow down the fire and cover the pot.
5. After a good 15 minutes, add 2 tablespoons of thick coconut milk and salt.
6. Bring the curry to boil.
7. Turn off the fire and add in a glass of Anmum Materna/Lacta. Stir well.
8. Serve while hot.

## OPTIONAL

If you're a vegetarian, replace the chicken breasts with 100 g of hard tofu. Add long beans and tomatoes for added nutrients.

## TIPS

You can skim off the separated oil accumulating on the surface of your curry dish as excess oil adds more calories to your dish. **Do not** add milk during the cooking process as it will make the curry curdle!

## SWITCHED-UP

If you have leftovers, fret not! Heat it up in the microwave for about 1 minute and serve it with crispy tortilla bread for breakfast.

# CURRY CHICKEN

★ SERVES: 2

★ TIME: 30 minutes

## INGREDIENTS

150G OF BONELESS, SKINLESS CHICKEN BREASTS, CUBED

3 TBSP OF OIL

1 PACKET OF CURRY PASTE

1 LARGE RUSSET POTATO (CUBED)

1 CUP OF WATER

1 GLASS OF ANMUM MATERNA/LACTA (4 TBSP MIXED WITH 200 ML OF WARM WATER)

2 TBSP OF THICK COCONUT MILK (OPTIONAL)

1 STALK OF LEMONGRASS

1 SPRIG OF KAFFIR LIME LEAVES

2 SPRIGS OF CURRY LEAVES

SALT TO TASTE

