

Cà Ri Gà (Vietnamese Chicken Curry)

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-curry-ca-ri-recipe>

Ingredients:

- 1 whole chicken 4-5lbs, broken down into 8 pieces
- 4 tablespoons vegetable oil divided
- 2 tablespoons minced shallots
- 2 tablespoons minced garlic divided
- 1 tablespoon lemongrass finely minced
- 1 tablespoon fresh ginger finely minced
- 1 teaspoon black pepper
- 1 teaspoon sugar
- 3 tablespoons fish sauce divided, *more to taste
- 5 tablespoons curry paste Madras, divided
- 1 cup white onions diced
- 1 inch garlic fresh, sliced into thin matchsticks
- 2 whole Thai chilies minced, *more to taste
- 13 1/2 ounces unsweetened coconut milk
- 3 cups chicken stock
- 2 stalks lemongrass
- 8 kaffir lime leaves fresh, 2-3 bay leaves can be substituted if needed
- 1 pound potatoes peeled, washed and cut into large pieces
- 4 carrots medium sized peeled, cut into 2-3 inch pieces
- 1 cup cilantro leaves fresh
- baguettes toasted

Nutrition:

1. Calories: 930 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 225 milligrams
4. Fat: 44 grams

5. Fiber: 7 grams
 6. Protein: 80 grams
 7. SaturatedFat: 22 grams
 8. Sodium: 1540 milligrams
 9. Sugar: 15 grams
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