

Vietnamese Chicken Curry (Cà Ri Gà)

Yield: 4 min
Total Time: 100 min

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

Ingredients:

- 1 whole chicken about 3-4 lbs, chopped into 3 inch chunks
- 1 pound red potatoes peeled and chopped and quartered, about 4-6 small potatoes
- 1 pound carrots peeled and chopped into 3 inch chunks, about 4 carrots
- 4 tablespoons fish sauce
- 2 tablespoons shallot minced, about 1 large shallot or 2 small ones
- 4 cloves garlic minced
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1/4 cup ground lemongrass
- 3 tablespoons curry powder divided
- 1 teaspoon chile flakes optional
- 10 cups water
- 13 1/2 ounces coconut milk divided

Nutrition:

1. Calories: 820 calories
2. Carbohydrate: 45 grams
3. Cholesterol: 245 milligrams
4. Fat: 35 grams
5. Fiber: 10 grams
6. Protein: 83 grams
7. SaturatedFat: 24 grams
8. Sodium: 2400 milligrams
9. Sugar: 11 grams

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