

Chicken Rendang – Malaysian Coconut Curry Chicken

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-coconut-curry-recipe>

Ingredients:

- 4 cups rice Coconut
- 4 chicken leg Portions of, and or Thigh
- 4 makrut Kaffir Lime Leaves, or 1 teaspoon of lime zest and 1 Tablespoon of lime juice
- 2 stalks lemongrass – remove woody outer portion and cut the bottom 4? of the stalk into 1? pieces
- 1/2 inch galangal or fresh ginger
- 1/2 cup tamarind juice or 2 Tablespoons Lemon Juice
- 2 cups coconut milk
- 4 tablespoons sugar
- 1/2 cup toasted coconut Paste, Kerisik
- 8 dried chilies soaked in warm water for 10 minutes
- 2 red chilies fresh long, or Serrano Chilies
- 4 cloves garlic
- 1/2 inch ginger
- 8 shallots

Nutrition:

1. Calories: 1090 calories
2. Carbohydrate: 128 grams
3. Cholesterol: 105 milligrams
4. Fat: 51 grams
5. Fiber: 5 grams
6. Protein: 37 grams
7. SaturatedFat: 35 grams
8. Sodium: 150 milligrams
9. Sugar: 21 grams

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