

# Rendang Ayam (Spiced Chicken Rendang)

Yield: 6 min  
Total Time: 70 min

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

## Ingredients:

- 4 pounds chicken cut into 8 pieces by your butcher
- 5 chiles de árbol dried, stemmed and roughly chopped
- 3 shallots roughly chopped
- 3 cloves garlic roughly chopped
- 2 stalks lemongrass tough outer layers removed, interior layers finely chopped
- 1 ginger 3?-piece, peeled and thinly sliced crosswise
- 1 turmeric 2?-piece fresh or frozen, peeled and thinly sliced, or 1 tbsp. ground turmeric
- 3 tablespoons peanut oil
- 6 cardamom pods cracked open
- 6 kaffir lime leaves fresh or frozen
- 4 whole star anise
- 2 cinnamon sticks
- 2 1/2 cups coconut milk
- 1 teaspoon sugar
- kosher salt to taste