

# Vietnamese Coconut Chicken Curry (Cà Ri Gà)

Yield: 6 min  
Total Time: 75 min

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

## Ingredients:

- 2 pounds chicken thighs preferred; cut into bite-sized pieces
- 1 teaspoon salt
- 2 teaspoons chicken bouillon powder
- 1 tablespoon granulated sugar
- 1 teaspoon ground black pepper
- 1 tablespoon yellow curry powder madras
- broth Curry
- 1 cup vegetable oil
- 2 tablespoons minced lemongrass
- 5 garlic cloves mince
- 1 large shallot mince
- 5 lime /lemon/bay leaves, optional
- 3 cups water
- 13 1/2 ounces coconut milk
- 1 carrot 10 oz, peel, cut into 1/2-inch coins
- 1 potato 10 oz, peel, cut twice the size of carrots
- yellow onion unpeeled 1/2, slice into wedges
- 1 teaspoon salt
- 1 tablespoon fish sauce
- 1 tablespoon granulated sugar

## Nutrition:

1. Calories: 730 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 100 milligrams
4. Fat: 56 grams
5. Fiber: 5 grams

6. Protein: 34 grams
  7. SaturatedFat: 17 grams
  8. Sodium: 1280 milligrams
  9. Sugar: 9 grams
  10. TransFat: 1 grams
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