

Yellow Curry

Yield: 4 min
Total Time: 50 min

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

Ingredients:

- 1 tablespoon oil
- 1/2 large onion chopped
- 1 pound boneless skinless chicken breasts cut into bite-sized pieces
- 2 gold potatoes medium, or about 10 baby gold 1/2" cubed
- 1 large carrot thinly sliced
- 4 tablespoons yellow curry paste
- 2 teaspoons freshly grated ginger
- 2 cloves garlic
- 27 ounces coconut milk 2- 13.5 ounce cans
- 2 teaspoons cornstarch
- 1 teaspoon fish sauce optional
- 1 tablespoon lime juice
- 1 1/2 tablespoons brown sugar
- cooked rice for serving, white, jasmine, brown
- fresh cilantro optional
- siracha optional
- rice optional

Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 75 milligrams
4. Fat: 53 grams
5. Fiber: 9 grams
6. Protein: 32 grams
7. SaturatedFat: 42 grams
8. Sodium: 630 milligrams
9. Sugar: 16 grams

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