

Thai Yellow Chicken Curry

Yield: 7 min
Total Time: 75 min

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

Ingredients:

- 2 1/4 pounds chicken
- 9/16 pound baby potatoes
- 3/4 cup baby corn
- 1 onion
- 5 green chilli
- 1 11/16 cups coconut cream
- 1 tablespoon fish sauce
- 2 tablespoons brown sugar
- 4 tablespoons vegetable oil
- lemon wedges to serve
- 2 onions
- 2 inches ginger
- 18 cloves
- 8 red chilli if possible get the Thai, for the classic flavor
- 3 teaspoons turmeric powder
- 4 teaspoons mild curry powder
- 1 teaspoon coriander powder
- 10 stalks lemongrass
- coriander leaves Fresh, and stalks – 1/4 cup
- 1/2 teaspoon salt

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 45 grams
3. Cholesterol: 95 milligrams
4. Fat: 33 grams
5. Fiber: 6 grams
6. Protein: 35 grams
7. SaturatedFat: 20 grams

8. Sodium: 560 milligrams

9. Sugar: 7 grams

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