Aye-Aye Kapitan' Chicken Curry

Ingredients

- 500 g Chicken Fillet
- 2 sudu besar Kaffir Lime Juice
- 2 sudu besar Corn Oil
- 2 tangkai Lemongrass
- 5 Red chili
- 4 ulas Garlic
- 0.5 cm Turmeric
- 3 Candlenut
- 6 Shallots
- 1 tsp Shrimp Paste
- 135 g Greek yogurt
- 2 g MAGGI® Chicken Stock Cube
- 1 Green Chili
- 1 Tomato
- 1 Yellow Onion
- 350 ml Water

Instruction

1. Firstly, blend the lemongrass, red chillies, garlic, turmeric, candlenuts, shallots and shrimp paste together in a blender.

2. When it forms into a fine paste, pour into a wok and sauté until fragrant.

3. Next, add in the NESTLÉ Greek Yogurt Natural, MAGGI® Chicken Stock Cube, green chilli, tomato, yellow onion, water and chicken fillet. Stir well and let it simmer for 15 minutes.

4. When it starts bubbling away, pour in the kaffir lime juice and continue stirring for another 1 minute.

5. The curry is ready to be served when the chicken is cooked thoroughly and turns tender.

6. Besides rice, the Chicken Curry 'Kapitan' also goes perfectly well with Pulut Kuning or even Roti Jala. Make sure you give it a try!

Nutrition

Carbohydrates	8.47 g
Energy	146.82 kcal
Fats	4.86 g
Protein	17.55 g

31 Minutes

8 servings