

# YELLOW COCONUT CHICKEN CURRY

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COOK TIME: 35mins

SERVES: 4

CALORIES: 375 kcal (PER SERVING)

## INGREDIENTS

2 tbsp vegetable oil, divided  
1 tbsp unsalted butter  
4 chicken breast fillets  
1 tsp each: salt, black pepper, sweet paprika  
200 g/7 oz mushrooms  
4 garlic cloves, minced  
1 shallot, finely chopped  
1 tbsp grated ginger  
1 chili pepper, chopped, less or more to taste  
1 tsp each: ground turmeric,  
curry powder, ground cumin  
 $\frac{1}{4}$  tsp white pepper  
 $\frac{1}{2}$  tsp brown sugar  
 $\frac{3}{4}$  cup chicken broth  
400 ml/ 1 cups coconut milk, full fat  
1 tbsp fish sauce  
2 tbsp low sodium soy sauce  
3 tbsp lime juice  
200 g/7 oz small green asparagus  
chopped cilantro and scallions, for serving

## DIRECTIONS

Get the prep done before you start cooking. Season the chicken all over with salt, black pepper and paprika. Slice the mushrooms, mince the garlic, finely chop the shallot and the chili pepper, grate the ginger.  
If using large asparagus, remove the woody ends and cut into small pieces.

Heat butter and 1 tablespoon oil in a large nonstick skillet over medium. Add chicken and cook, for 5-8 minutes per side or until fully cooked and browned on both sides. This can vary with the size of your chicken. Remove from skillet and place on a clean plate.

To the same skillet, add mushrooms and cook until they start to release moisture. Add the remaining oil and stir in garlic, ginger, shallot and chili pepper. Cook until fragrant, for 2 minutes. Stir in turmeric, curry powder, cumin, brown sugar and white pepper. Deglaze the skillet with chicken broth and simmer for 2 minutes, while scraping up the brown bits on the bottom of the skillet with a wooden spoon.

Pour in coconut milk and bring to a boil. Add soy sauce, fish sauce and lime juice. Stir in asparagus and transfer chicken back to the skillet. Simmer over low for 5 minutes or until the asparagus are crisp-tender and the chicken is heated through.  
Taste and add more soy sauce, if needed.

Finish off with cilantro and scallions, serve with rice or naan. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.