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**GRUMPY**  
GINGER

# Malaysian Chicken Curry

A quintessential Malaysian dish, this authentic red curry brings the boldness of Southeast Asian cuisine home to you. Quick and easy, this recipe is perfect for a solo night in, a quick family dinner, an impressive date night or your next dinner party. All under 20 minutes. Dreams do come true!

Grumpy Ginger's curry blend contains fresh herbs, premium red chilis, and perfectly roasted aromatics which combine for a bright and fiery flavor.

<b>20</b> MINUTES	<b>2-3</b> SERVINGS
<b>9</b> INGREDIENTS	 SPICE LEVEL



# Malaysian Chicken Curry

## INGREDIENTS

- 1/4 jar Grumpy Ginger red curry paste
  - 1.5 lb chicken thighs, cubed
  - 2 russet potatoes, peeled and cubed
  - 1 beefsteak tomato, quartered
  - 1/4 can full-fat coconut milk
  - cilantro, for garnish
- To serve with:
- hard-boiled eggs
  - 2 c steamed jasmine rice
  - 2-3 roti paratha

## DIRECTIONS

1. Sauté 1/4 jar of Grumpy Ginger red curry paste for 1-2 minutes over medium heat. No need to add additional oil, the blend has all you need! Add chicken and coat in paste.
2. Add 1/4 cup water. It's OK for the chicken to not be completely submerged. Simmer covered for 10-12 minutes.
3. Add potatoes and tomatoes, then let simmer for another ~3-4 minutes until chicken is cooked through.
4. Turn off heat and allow curry to stop bubbling. Then add coconut milk and stir gently. Turn heat back on low, allow to simmer for 2-3 minutes.
5. Garnish with cilantro. Serve with fresh jasmine rice, hard-boiled eggs and roti.



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