



## Malaysian-Style Chicken

Prep:	20 mins
Cook:	40 mins
Total:	60 mins
Servings:	8 children

### Ingredients

- Vegetable oil
- 8 free-range chicken thighs
- 1 onion, chopped
- 3 garlic cloves
- 1 lemongrass stalk, tough outer leaves removed, inner core sliced
- 1 tbsp ground ginger
- ½ tsp ground turmeric
- 1 cinnamon stick
- 2 star anise
- 5 kaffir lime leaves
- 400ml coconut milk
- 100ml vegetable stock
- 2 tsp soft light brown sugar or palm sugar
- Fish sauce
- Wedges of lime to serve

### Method

1. Heat a little vegetable oil in a frying pan and fry the chicken thighs, skin-side down, until the skin is crisp and golden. Remove the chicken and set aside.
2. Whizz the onion, garlic cloves, lemongrass, ginger and a good glug of groundnut oil. Fry this paste in the pan over a medium heat for 2 minutes, add the turmeric, cinnamon stick, star anise and kaffir lime leaves, then fry for 3 minutes.
3. Stir in the coconut milk and stock, sit the chicken thighs in the pan, skin-side up, and simmer for 15-20 minutes until the chicken is just cooked and the sauce has reduced. Add the sugar and a dash of fish sauce. Serve with lime wedges to squeeze over.