



Karen Style chicken curry with Pumpkin and potato

Ingredients - Serves 40

- 4 bulbs garlic
- 2kg onion - sliced
- 2 tablespoon Turmeric - powder or fresh
- 1 tablespoon Paprika powder
- 10 Dried chilli - whole
- 4kg chicken - drumstick or breast
- 4kg Potatoes
- 1 large pumpkin
- 4 cups oil
- 6 - 8 Kaffir Lime leaf - fresh
- 1 bunch Coriander - fresh
- 2 tablespoon Garam Masala
- Thai soy sauce - add according to taste
- Salt - add according to taste

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Method

Curry Paste

1. In a mortar add garlic, onion, turmeric, paprika powder, masala, and dried whole chilli - however many you like.
2. Pound together to make a paste.

Cooking the Curry

1. Add oil to a pot - let it heat up
2. Add curry paste to the pot - cook until aroma is released
3. Add Thai soy sauce and salt according to taste. Can always add more if under season.
4. Add chicken
5. Stir to mix chicken and curry paste together
6. Add potato and pumpkin together.
7. Add water enough to just cover potato and pumpkin. Leave on medium heat to allow the chicken, pumpkin and potato to cook.
8. Taste to see if more seasoning is needed. Eg chilli, salt or soy sauce.
9. Add kaffir lime leaf and coriander when about to serve.
10. Serve with choice of rice.

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