



KARI KROHOM: CAMBODIAN CHICKEN CURRY

PREP TIME: 20MINS **COOK TIME: 30MINS**
PREPARES 4 SERVINGS

INGREDIENTS

Items marked with a * are included in our Cambodia Recipe Box.

2 Tbsp oil, or just enough to cover the bottom of a pot.

50g / 1.75oz of yellow curry mix*

500g / 1lb of meat (typically a whole chicken cut into pieces, beef and pork are also popular.)

2 medium or one large potato – peeled & diced

2 medium or one large carrot – peeled & diced

2 medium or one large onion- peeled & diced

Optional throw-ins/substitutions: squash, pumpkin, eggplant, sweet potato – bite-sized

2 Tbsp fish sauce*

2 Tbsp palm sugar*

Dried chilis to taste*, seeds removed, unless you like it very spicy. *See notes.*

400ml / 14oz chicken or vegetable broth

400ml / 14oz whole coconut milk* – set aside ¼ cup for garnish at the end

1/2 cup crunchy peanuts, chopped up or smashed

Chili and basil for garnish

Steamed white rice and/or a toasted-till-very-crunchy baguette (both is good)

DIRECTIONS

1. Heat up a saucepan or pot on medium-high heat, and add the cooking oil. Throw in the meat, and spread it out in a single layer and leave untouched for a few minutes, so that the side in contact with the pan can brown (not burn.) Check after a few minutes- the time this will take depends on your stove and pan. Wait until there's a delicious amount of brown crust forming, then mix it up again and let another layer of crust develop. That crust is going to develop amazing flavors for the curry.
2. Throw in the curry paste, dried chilis, and mix, so that the paste incorporates with the oil, about 1 minute.
3. Throw in the fish sauce and scrape up the bottom and sides of the pan quickly and thoroughly. This will capture all that brown crust flavor and incorporate it into the curry (aka deglaze the fond.) Don't skip this step. It will smell funky as it is a fermented liquid- but don't worry, the funk will cook out and settle down later, leaving behind an unmissable umami quality in the curry. Just trust us on this, it's the secret ingredient to everything in Khmer cuisine.
4. Add the chopped vegetables, broth, most of the coconut milk, and palm sugar. You can leave a bit of coconut milk to garnish or tone down the spice level later after your final taste-test. If the liquid isn't enough to cover the ingredients, add water until it just covers everything. Bring to a boil, then simmer for 30 minutes. This is a good time to prepare your rice.
5. Remove from heat, taste test, and add chili or coconut milk as desired (see heat notes above.)
6. Garnish with peanuts, chili, basil, and a beautiful little drizzle of white coconut milk. Serve with garnishes on the side for people to personalize, and toasted crunchy baguette, as well as the obligatory steamed white rice.