

APRIL 2021

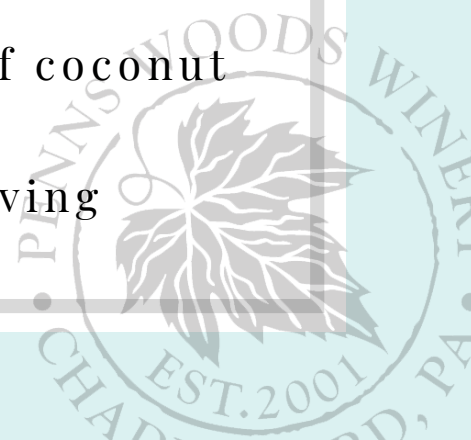


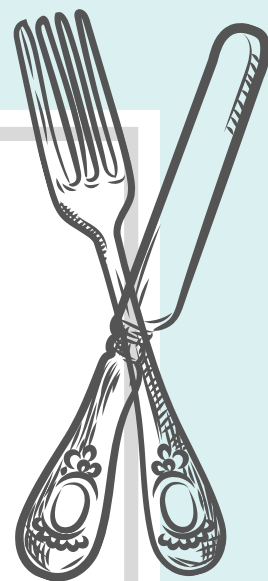
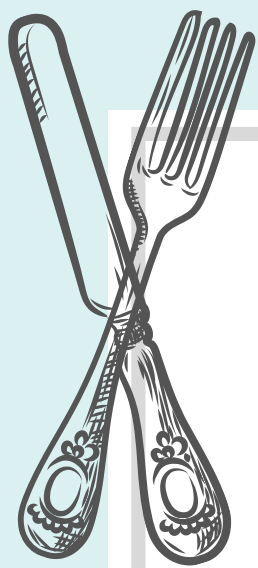
LEMONGRASS COCONUT CHICKEN CURRY

with Traminette 2020

INGREDIENTS

- 2 tablespoons olive oil
- 1 large onion, halved and sliced
- 3 cloves garlic, chopped
- 1 teaspoons freshly ground black pepper
- 1 tablespoon sugar
- 1½ tablespoons grated ginger
- 2 pounds boneless, skinless chicken thighs, cut into strips (If making vegan, use one block of pressed tofu)
- 1-2 dried red chili peppers (optional)
- 2 stalks lemongrass, green tops removed then pale ends cut in half and smashed to release flavor
- 2 tablespoons curry powder
- 4 tablespoons tamari (or soy sauce)
- ½ teaspoon salt, optional
- coconut cream from one 16oz can of coconut milk
- 4 cups cooked basmati rice, for serving





INSTRUCTIONS

- Heat olive oil in a medium skillet over medium heat.
- Add the onion and garlic.
- Cook, stirring frequently until the onions begin to caramelize, about 7 minutes.
- Add the salt (optional), black pepper, sugar, chopped ginger and chicken.
- Cook over medium-high heat until the chicken begins to brown, about 10 minutes.
- Add the chili peppers (optional), lemongrass, curry powder, soy sauce and coconut cream (skim the cream from the coconut milk, leaving the clear coconut water).
- Stir to combine.
- Reduce the heat to medium-low and cook until the chicken is cooked through.
- Adjust seasoning as needed (salt, spice, thickness)
- Discard the chili peppers and lemongrass before serving.
- Serve warm with rice