



Easy Coconut Chicken Curry

By UlamPinoy

Course: Main Dishes • Cuisine: Filipino

Ingredients

- ☐ 1 kg chicken, cut into serving pieces (thighs and drumsticks are best)
- ☐ 1 cups coconut milk (gata)
- ☐ 2 medium potatoes, cut into chunks
- ☐ 1 medium carrot, cut into chunks
- ☐ 1 medium onion, sliced
- ☐ 3 cloves garlic, minced
- ☐ 1 thumb-size ginger, grated and julienned
- ☐ 2 tablespoons curry powder
- ☐ 3 long green chilies (siling haba)
- ☐ 2–3 red chilies, for heat and color
- ☐ 2-3 bay leaves (laurel)
- ☐ 2 tablespoons fish sauce (patis)
- ☐ 2 tablespoons cooking oil
- ☐ 1 tablespoon tomato paste (umami booster)
- ☐ Salt and ground black pepper, to taste

Instructions

- 1 Season the chicken pieces with salt and pepper and let them rest while you prepare the vegetables.
- 2 Heat the oil in a wide pan. Sauté the garlic, onion, and ginger until fragrant and soft.
- 3 Add the chicken and brown it lightly on all sides. Splash in the fish sauce and let it sizzle for a minute—this is where the flavor starts.
- 4 Stir in the curry powder and toast it briefly with the chicken so it blooms and coats every piece.
- 5 Pour in the coconut milk and drop in the bay leaves. Bring it to a gentle simmer, never a hard boil, so the gata stays smooth and does not curdle. Cover and cook for about 20 minutes, until the chicken is tender.

- 6 Add the potatoes and carrots. Simmer uncovered until they are fork-tender and the sauce has thickened, about 10 to 15 minutes more.
- 7 Add the long green chilies and red chilies in the last few minutes. Taste and adjust with salt, pepper, or a little more patis.
- 8 Serve hot with plenty of steaming rice.