

Spoon this vibrant creamy curry sauce over sautéed chicken, partnered with steamed jasmine flavored with freshly toasted cumin seeds. If you can get them, use 4 sliced makrut (kaffir) lime leaves for the grated lime peel—and if you prefer you can make the curry paste in a small food processor or food chopper.

TURMERIC CURRY CHICKEN

Serves 6

1 teaspoon red pepper flakes	2 tablespoons canola oil
¾ teaspoon cardamom seeds	1-3/4 lbs. boneless, skinless chicken breasts
2 lemongrass stalks, trimmed, tender center part coarsely chopped	Coarse salt and freshly ground pepper to taste
1 (2-inch) piece fresh ginger, peeled, coarsely chopped	1 (15-ounce) can unsweetened coconut milk, stirred well
1 (1-inch) piece fresh turmeric, peeled, coarsely chopped	1 teaspoon brown sugar
1 tablespoon grated lime peel	1 (3-inch) cinnamon stick
4 cloves garlic, coarsely chopped	2 star anise pods
1 large shallot, coarsely chopped	Toasted shaved unsweetened coconut, fresh cilantro leaves, and/or sliced green onions and hot chiles, if desired

DIRECTIONS

- Place red pepper flakes in a large mortar & pestle. Grind for 1 minute. Add cardamom seeds; continue grinding until nearly powdered.
- Add ginger, turmeric, kaffir lime, garlic cloves, and shallot one at a time, grinding and pounding until a paste forms. Set aside.
- Heat oil in large skillet over medium-high heat. Season chicken with salt and pepper. Sauté about 6 minutes, turning once, until nicely browned. Remove to a plate.
- Spoon spice paste into skillet; cook over medium-low heat for about 5 minutes or until fragrant, stirring constantly. Pour in coconut milk, brown sugar, cinnamon, and anise.
- Return chicken to pan; increase heat and simmer for about 10 minutes or until chicken is no longer pink in center. Serve chicken and sauce garnished with toasted coconut, cilantro, and/or green onions.