



Maureen's
**SIMPLE BURMESE
CHICKEN CURRY**



RECIPE

Maureen's Simple Burmese Chicken Curry

This is one of the dishes I learned from Maureen Duke in London after new year. Maureen was born in Burma (now known as Myanmar) and moved to the UK when she was young. At the age of 83, she is still full of energy and actively cooking for her family and friends. I am very lucky and absolutely honoured to learn a few dishes from her. You can watch the live video on my facebook Malaysian Chef Norman Musa (recorded on 20th January 2018) and get to know more about this inspiring lady. Note: I added 200ml of water in the curry to create a bit more gravy but if you prefer less runny, then add only 100ml of water.

For 2 people

Ingredients

2 tbs olive oil
1 medium onion, finely chopped
2 cloves of garlic, finely chopped
2.5cm ginger, finely chopped
1 tsp ground turmeric
3 tsp ground paprika (add ground chilli if you prefer spicy)
400g chicken breast pieces
1tsp fish sauce
½ tsp salt (optional)
Small bunch of coriander or watercress to garnish

Method

- 1 Heat up the oil in a wok or medium size pan over a medium heat
- 2 Add the onion, garlic and ginger. Saute for 2 minutes until golden brown.
- 3 Next add the turmeric and paprika. Give a good stir then add the chicken. Cook for 2-3 minutes until chicken pieces are sealed.
- 4 Add the fish sauce and salt (if added) together with 200ml of water.
- 5 Bring to the boil then lower the heat to low. Simmer for 4-5 minutes until chicken is fully cooked.
- 6 Transfer to a serving bowl and garnish with coriander or watercress. Serve with rice, noodles or bread.