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**BURMESE CHICKEN AND SWEET POTATO CURRY**

A cross between Indian and Thai influences, this curry packs a punch with flavour – using lemongrass, tamarind, Thai basil and fish sauce from Thailand, plus curry leaves and spices from India, it brings out the best flavours from both worlds to create a curry which will fast become your favourite!

**SERVES 4**

**INGREDIENTS**

800g chicken thigh fillets, diced

1 brown onion, diced

10 curry leaves

4 cloves garlic, finely chopped

2 tbsp ginger, peeled and finely chopped

1 stalk lemongrass, finely chopped

1 tsp turmeric

1 tsp cumin

1 tsp chilli flakes

1 tsp coriander

800g tin tomatoes, diced

400mls coconut cream

400g sweet potato, peeled and diced

1 tsp shrimp paste

2 tbsp tamarind

2 tbsp fish sauce

1 tbsp sugar

1 bunch Thai basil, leaves picked

TO GARNISH:

Squeeze of lime

Coriander (devil’s herb) to garnish

**METHOD**

In a large saucepan, add a splash of vegetable oil and gently fry the chicken thigh fillets for 5 minutes or until browned. Add the onions and curry leaves and continue to sauté for another 5 minutes, or until the onions have softened. If it’s starting to stick, add a little bit more oil.

Add garlic, ginger, lemongrass and all of the spices. Continue to fry off for another minute or until fragrant.

Add crushed tomatoes, coconut milk and sweet potato. Gently stir to combine the ingredients.

Instead of adding salt and pepper, add all of your seasonings including shrimp paste, tamarind, fish sauce and sugar. Give the curry another stir and leave to simmer for 30 minutes, or until the sweet potato is cooked through.

Check for seasoning – add more fish sauce, sugar or tamarind if you feel that it needs more salt, sweetness or sour taste to balance it out.

Turn off the heat. Serve with steaming hot rice, or roti bread. Finish with a squeeze of lime juice, and if you like it, some fresh devil’s herb…aka coriander….(eeeeeeek!!!).