



## **Indonesian Aceh-Style Chicken Curry**

*Serving: Serves four to six*

An aromatic dish that's redolent with heady spices, the Indonesian Aceh-Style Chicken Curry is a hearty crowd-pleaser. Lemongrass and lime cut the richness normally associated with curries while adding a bright pop of lemony flavour. Substitute chicken with prawns or fish for a pescatarian-friendly alternative.

### **Ingredients**

1 packet of Bit Spicy Indonesian Aceh Chicken Spice Blend  
700g of chicken  
300ml of pre-made Secret Sauce  
200ml of coconut milk  
2 tablespoons of oil  
1 tablespoon of soy sauce  
1 stalk of fresh lemongrass, bruised and cut into lengths of about 3 inches  
Juice of half a lime  
A handful of fresh coriander  
Salt to taste

### **Method**

1. Heat the oil and fry the spice mix until fragrant.
2. Add the Secret Sauce, soy sauce, lemongrass, coconut milk and water. Bring to a boil before leaving to simmer for at least an hour.
3. Add lime juice and salt to taste.
4. Stir in the chicken and cook for 10 to 15 minutes.
5. Garnish with coriander and serve with rice.