

# Chicken Curry with Sweet Potatoes Image: Constraint of the state of the state

## Ingredients

- 2 pounds chicken thighs skinless
- 2 lemon grass with the flat side of a knife cut into 3-inch pieces and bruised
- 2 tablespoons vegetable oil
- 3 tablespoons curry powder
- 2 spring onion chopped
- 3 carrots peeled
- 2 teaspoons garlic minced
- 1 pound sweet potatoes and into peeled cut into 1-inch cubes

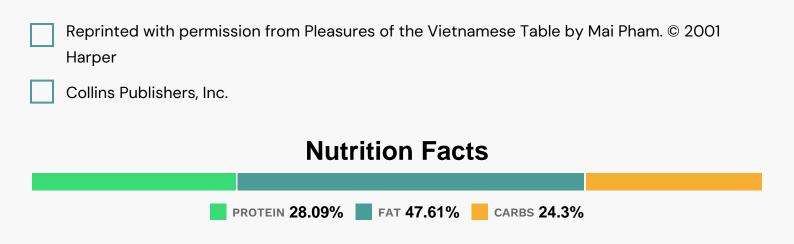
1.5 cups coconut milk unsweetened
0.5 teaspoon salt to taste
0.5 cup basil cut in half
3 tablespoons fish sauce
1 tablespoon sugar
8 sprigs cilantro leaves cut into 2-inch pieces
1.5 cups chicken broth fresh low-sodium store-bought
1 onion yellow cut into wedges
1 inch ginger with the flat side of a knife peeled cut into 3 slices and bruised
2 teaspoons pepper dried to taste
1 tablespoon shallots chopped

# Equipment

pot

# Directions

- Combine 2 tablespoons of the curry powder and the salt in a bowl.
- Add the chicken and turn to coat the meat evenly. Set aside for 30 minutes.
- Heat the oil in a medium pot over moderate heat.
- Add the shallot, garlic, chili paste and the remaining 1 tablespoon curry powder, and stir until fragrant, about 10 seconds.
- Add the chicken and cook until the edges of the pieces are golden, 3 to 4 minutes.
- Add the fish sauce, sugar, lemongrass, ginger and chicken stock. Bring to a boil, then reduce the heat.
- Add the carrots and cook for 10 minutes.
  - Add the coconut milk, onion and sweet potato and cook until the vegetables are tender, about 15 minutes.
  - Transfer to a serving bowl, garnish with Asian basil, cilantro and scallions, and serve.



### **Properties**

Glycemic Index:103.98, Glycemic Load:15.84, Inflammation Score:-10, Nutrition Score:43.345652248548%

### Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.08mg, Luteolin: 0.08mg, Luteolin: 0.08mg Isorhamnetin: 1.38mg, Isorhamnetin: 1.38mg, Isorhamnetin: 1.38mg, Isorhamnetin: 1.38mg Kaempferol: 0.39mg, Kaempferol: 0.39mg, Kaempferol: 0.39mg, Kaempferol: 0.39mg, Myricetin: 0.08mg, Myricetin: 0.08mg, Myricetin: 0.08mg, Myricetin: 0.08mg, Quercetin: 8.71mg, Quercetin: 8.71mg, Quercetin: 8.71mg

### Nutrients (% of daily need)

Calories: 723.7kcal (36.19%), Fat: 39.13g (60.2%), Saturated Fat: 22.71g (141.91%), Carbohydrates: 44.95g (14.98%), Net Carbohydrates: 35.5g (12.91%), Sugar: 15.31g (17.01%), Cholesterol: 215.46mg (71.82%), Sodium: 1710.2mg (74.36%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 51.94g (103.88%), Vitamin A: 24646.62IU (492.93%), Manganese: 1.73mg (86.32%), Selenium: 60.28µg (86.11%), Vitamin B3: 16.42mg (82.12%), Vitamin B6: 1.55mg (77.7%), Vitamin K: 71.61µg (68.2%), Phosphorus: 650.54mg (65.05%), Potassium: 1653.37mg (47.24%), Magnesium: 166.92mg (41.73%), Vitamin B5: 4.03mg (40.34%), Fiber: 9.45g (37.79%), Iron: 6.51mg (36.17%), Copper: 0.71mg (35.59%), Vitamin B2: 0.58mg (34.22%), Zinc: 5.05mg (33.65%), Vitamin B12: 1.6µg (26.75%), Vitamin B1: 0.39mg (25.88%), Vitamin E: 3.25mg (21.65%), Folate: 75.56µg (18.89%), Vitamin C: 14.25mg (17.27%), Calcium: 142.77mg (14.28%)