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MALAYSIA

# Dry Curry Chicken

5 servings

## INGREDIENTS

- ½ whole chicken, cleaned and cut
- 2 large onions, sliced
- 1 inch young ginger, sliced
- 1 piece cinnamon stick
- 2 tbsp chili powder
- 1 stalk spring onion, chopped
- 2 tbsp corn oil
- ½ tsp salt
- 1 lime, extract juice
- Water, as needed

## METHOD

- Heat the oil in a wok. Add in cinnamon stick, ginger and onion, fry until golden.
- Add chicken and sauté until half cooked.
- Add in the chili powder and water. Fry over high heat and stir gently.
- Cover and simmer over medium heat until the liquid dry and the chicken becomes tender.
- Add salt to taste. Add lime juice and garnish with spring onion. Serve with rice and vegetables.

## NUTRITION FACT

Energy (kcal)	208
Protein (g)	20.7
Carbohydrate (g)	4.8
Fat (g)	12.2
Saturated Fat (g)	2.5
Fibre (g)	1.4
Sodium (mg)	438
Phosphorus (mg)	221
Potassium (mg)	391



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