



## Chicken, Kipfler & Star Anise Curry

Made with Life's Good Chiang Mai Paste

- 3 - 4 tbsp Life's Good Chiang Mai Paste
- 500 - 700 g chicken thigh fillet medium diced
- 1.5 cups kipfler potatoes (or similar waxy) medium diced
- 500 ml coconut cream
- 1 cup chicken stock
- 8 - 10 fresh curry leaves
- 5 or 6 whole star anise

Heat oil in heavy based pan. Add paste and fry until fragrant before adding chicken and potatoes. Stir until evenly coated in paste. Add coconut cream, chicken stock, curry leaves and star anise. Simmer until potato is tender – If desired remove whole star anise before serving. Serve on a bed of jasmine rice

Enjoy!

