

# Yellow Curry

## Ingredients:

Lemongrass 17%, Sugar 15%,  
Water 13%, Soybean oil 10%,  
Galangal 10%, Salt 9%, Shallot  
8%,

## Cooking instruction :

1. Thinly slice the chicken or pork 250 g and boil until cooked. Peeled and cut potato 150 g into small cubes and boil until cooked.
2. Put Chef Yuree Yellow curry paste 1 sachet (80g) and water 1 cup(250 g), coconut milk 2/3 cup(150 g), stir together and bring to heat.
3. Then add the sliced chicken or pork and cubed potato, sliced onion 50 g. Turn the heat up to the boil, reduce the heat to low and cook further 5 minutes. Ready to serve.

