

# All Types of Delicious Curry Recipes for Curry Lovers

Curry is a versatile and flavorful dish that can be enjoyed by people of all ages and cultures. It is a staple dish in many Asian countries, and its popularity has spread to all corners of the globe. There are many different types of curry, each with its own unique blend of spices and ingredients. In this article, we will explore some of the most popular types of curry and provide you with recipes for each one.



## Curries!: All Types of Delicious Curry Recipes for Curry Lovers by Allison Arevalo

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## Types of Curry

There are many different ways to classify curries, but one common way is by region. Here are some of the most popular types of curry from different regions of the world:

- **Indian curry:** Indian curry is perhaps the most well-known type of curry in the world. It is typically made with a blend of spices such as turmeric, coriander, cumin, and chili pepper. Indian curries can be either vegetarian or non-vegetarian, and they are often served with rice or naan bread.
- **Thai curry:** Thai curry is another popular type of curry that is known for its use of coconut milk. Thai curries are typically milder than Indian curries, and they often feature ingredients such as lemongrass, kaffir lime leaves, and galangal. Thai curries can be served with rice or noodles.
- **Japanese curry:** Japanese curry is a sweeter and milder type of curry that is popular in Japan. It is typically made with a blend of spices such as curry powder, turmeric, and ginger. Japanese curry is often served with rice or udon noodles.
- **Chinese curry:** Chinese curry is a less common type of curry that is made with a blend of spices such as star anise, cinnamon, and cloves. Chinese curries are typically sweeter than other types of curry, and they are often served with rice or noodles.

## Curry Recipes

Now that we have explored some of the different types of curry, let's take a look at some recipes for each one.

### Indian Chicken Curry

Ingredients:

- 1 pound boneless, skinless chicken breasts

- 1 onion, chopped
- 2 cloves garlic, minced
- 1 tablespoon ginger-garlic paste
- 1 teaspoon ground turmeric
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- 1/2 teaspoon red chili powder
- 1/4 teaspoon garam masala
- 1 (14-ounce) can coconut milk
- 1 cup water
- 1 tablespoon salt
- 1/2 teaspoon black pepper
- 1/4 cup chopped cilantro

#### Instructions:

1. Cut the chicken into 1-inch pieces.
2. Heat the oil in a large skillet or Dutch oven over medium heat. Add the onion and cook until softened, about 5 minutes.
3. Add the garlic and ginger-garlic paste and cook for 1 minute more.
4. Add the turmeric, coriander, cumin, chili powder, and garam masala and stir to combine.

5. Add the chicken and cook until browned on all sides.
6. Add the coconut milk, water, salt, and black pepper. Bring to a boil, then reduce heat and simmer for 15 minutes, or until the chicken is cooked through.
7. Stir in the cilantro and serve.

## **Thai Green Curry with Shrimp**

### Ingredients:

- 1 pound shrimp, peeled and deveined
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 tablespoon green curry paste
- 1 (14-ounce) can coconut milk
- 1 cup water
- 1 tablespoon fish sauce
- 1 tablespoon lime juice
- 1/2 teaspoon sugar
- 1/4 cup chopped cilantro

### Instructions:

1. Heat the oil in a large skillet or Dutch oven over medium heat. Add the onion and cook until softened, about 5 minutes.

2. Add the garlic and green curry paste and cook for 1 minute more.
3. Add the shrimp and cook until they are pink and curled, about 2 minutes per side.
4. Add the coconut milk, water, fish sauce, lime juice, and sugar. Bring to a boil, then reduce heat and simmer for 10 minutes, or until the shrimp are cooked through.
5. Stir in the cilantro and serve.

## Japanese Beef Curry

Ingredients:

- 1 pound beef stew meat, cut into 1-inch cubes
- 1 onion, chopped
- 2 cloves garlic, minced
- 2 tablespoons curry powder
- 2 tablespoons flour
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