



Chicken Massaman Curry

Jacob · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

4

Description

This massaman curry recipe flavored with tamarind and coconut milk is ready in under an hour. Serve over plain white rice.

Ingredients

- 2 tablespoons vegetable oil - 3 tablespoons curry paste - 1 (3/4 inch thick) slice ginger
- minced - 1 1/4 pounds skinless
- boneless chicken breast meat - cubed - 1 cup peanut butter - 3 tablespoons brown sugar - 3 tablespoons fish sauce - 3 tablespoons tamarind paste - 3 cups peeled
- cubed potatoes - 1 (13.5 ounce) can coconut milk - 3 tablespoons fresh lime juice

Instructions

1. Gather the ingredients. Heat vegetable oil in a large saucepan over medium heat. Stir in curry paste and minced ginger; cook and stir for 2 minutes. Add in cubed chicken
2. and cook until the pieces turn white on the outside
3. about 3 minutes. Mix in peanut butter
4. brown sugar
5. fish sauce
6. and tamarind paste
7. stirring to combine. Add potatoes and coconut milk. Bring to a boil
8. then reduce heat to medium-low
9. cover
10. and simmer until the potatoes are tender and the chicken pieces are no longer pink in the center
11. about 20 minutes. Add lime juice and cook for an additional 5 minutes before serving.