



Slow Cooker Chicken Massaman Curry

Savannah · 29/09/2024



Prep Time

5 hrs 10 mins

Difficult

Medium

Servings

12

Description

This slow cooker chicken Massaman curry is creamy slightly spicy nutty and rich with flavor

Ingredients

- - 2 tablespoons olive oil
- divided - 3 pounds boneless
- skinless chicken thighs
- cut into bite-sized pieces - 6 red potatoes
- peeled and cubed - 2 cups carrots
- cut into bite-size chunks - 1 cup mixed red
- yellow
- and orange bell peppers
- cut into bite-sized chunks (Optional) - 2 onions
- cut into chunks - 4 tablespoons Thai red curry paste (such as Maesri Masaman Curry) - 1 tablespoon fresh ginger paste (such as Gourmet Garden) - 2 teaspoons lemongrass paste (such as Gourmet Garden) - 2 (14 ounce) cans coconut milk
- divided - 2 cups chicken stock
- such as (Kitchen Basics) - $\frac{1}{4}$ cup peanut butter - 4 tablespoons lemon juice - 3 tablespoons fish sauce
- or more to taste - 2 tablespoons brown sugar
- or more to taste - 1 cup dry roasted peanuts
- chopped
- divided - 6 cups cooked jasmine rice

Instructions

1. Heat 1 tablespoon olive oil over medium-high heat in a large
2. heavy-bottomed skillet. Add chicken pieces in batches
3. cooking until golden brown
4. 3 to 4 minutes per side. Place browned chicken in the bottom of a slow cooker. Place potatoes
5. carrots
6. and bell peppers on top of the meat in the slow cooker. Heat remaining 1 tablespoon olive oil in the skillet and add onion. Cook until soft and translucent
7. 3 to 4 minutes. Add to slow cooker. Add red curry paste
8. ginger paste
9. and lemongrass paste to the skillet and saute until fragrant
10. about 1 minute. Pour in 1 can coconut milk; reduce heat to medium-low and let simmer until reduced by half
11. about 10 minutes. Whisk in remaining 1 can coconut milk
12. chicken broth
13. and peanut butter. Bring to a boil
14. reduce heat to low
15. and simmer until liquid begins to thicken
16. about 5 minutes. Pour sauce over ingredients in the slow cooker; stir gently to combine. Set slow cooker to Low and cook until vegetables are tender and chicken is no longer pink in the center and juices run clear
17. 4 to 6 hours. 20 minutes before serving season with lemon juice
18. fish sauce
19. and brown sugar. Stir in 1/2 cup of chopped peanuts. Serve with hot cooked rice and sprinkle with remaining 1/2 cup of peanuts. Recipe Tips You can substitute coconut oil for olive oil
20. and botan rice for jasmine rice. You might not need the second tablespoon of olive oil if there is enough liquid in the skillet.