

Chicken Massaman Curry

Based on <https://www.favfamilyrecipes.com/chicken-massaman-curry/>

This recipe makes 6-8 servings.

The curry can be served with noodles, rice, or bread. I recommend Jasmine rice.

Start cooking the **Jasmine rice**, which takes 30 minutes.

3 TBSP coconut or vegetable oil

1/2 cup Massaman curry paste

2 cans light coconut milk

In a large saucepan, heat oil over medium heat. Stir in the curry paste for 2-3 minutes.

Add one can light coconut milk and stir until well blended. (Save the other can for now.)

Add these ingredients to the saucepan:

1/2 tsp ginger powder or fresh

2 TBSP cilantro, chopped

1 TBSP Truvia (originally 2 TBSP brown sugar)

1 TBSP fresh lime juice

1 TBSP Worcestershire sauce

Bring saucepan to a boil. Then add:

1 onion, sliced

1 lb chicken, thinly sliced – I cut it into small cubes

Reduce to a simmer.

When chicken is white and cooked through (5-8 minutes), add the second can of coconut milk and bring back to a boil.

Add:

2 carrots, peeled and sliced

1-2 TBSP heaping peanut butter (either creamy or crunchy)

Sriracha sauce and/or red pepper flakes to taste (optional)

Serve hot over rice/noodles.