

Masaman Curry

Ingredients:

- ✓ 4 oz Masaman curry paste
- ✓ 3 tbsp olive oil
- ✓ 2 cans coconut milk
- ✓ ½ tsp ginger
- ✓ 2 tbsp brown sugar
- ✓ 2 tbsp fish sauce
- ✓ 1 tbsp lime juice
- ✓ 1 tbsp Worcestershire sauce
- ✓ 1 onion thinly sliced
- ✓ 4 large potatoes, cubed
- ✓ 4 carrots, peeled and sliced
- ✓ 2 lbs chicken, thinly sliced
- ✓ 1 tbsp peanut butter
- ✓ ½ cup peanuts
- ✓ 1 ½ tsp sriracha
- ✓ Red pepper flakes to taste



Total Time: 50 minutes Servings: 6

Directions:

1. Heat olive oil in a Dutch oven (or large sauce pan), then add the curry paste. Let cook for 2-3 minutes, stirring.
2. Add coconut milk, ginger, brown sugar, fish sauce, lime juice, and Worcestershire sauce. Bring to a boil. Then add onion, chicken, carrots, potatoes, sriracha, peanuts, peanut butter and red pepper flakes. Stir well so everything is covered in sauce.
3. Cover and cook for 15-20 minutes until potatoes are soft.
4. Serve over rice.