

Thai Massaman Curry



35

Minutes

Skill Level

Easy

Servings

6

*T*his is one of my absolute favorite meals to cook. It's an earthy, umami-packed curry that can be paired with almost any protein or vegetable. I've made it with pork, chicken thighs, and beef & it has come out spectacular every time.

When i've made it without protein, my usual go-to vegetables are broccoli, corn, potato, and onion. If you accidentally get it too spicy, you can save it by adding a little more brown sugar to balance it out. Don't skip out on the coriander ; It really brightens up the flavor and gives it the necessary flavor profile to combat the spiciness.

Ingredients

2	Small - medium chicken thighs (<i>or other protein</i>) - cut into small cubes
2 Cups	Cooked Jasmine or Basmati rice
2 ½ Tb	Maesri Massaman curry paste
3	Small Yukon gold potatoes (<i>Russet works fine, too</i>)
1	Medium yellow onion, cut in half horizontally, then sliced into 1 in wedges
2 Tb	Fish sauce
2 Cans	Coconut milk
½ Cup	Peanuts, chopped
¼ Cup	Peanut butter
1 Tb	Cayenne pepper
2 tsp	Brown sugar
Seasonings	Black pepper, Garlic powder, Coriander, Ground ginger

Directions

1.	Heat a cast iron pan on medium high heat . Pour vegetable oil into the pan, let heat, and add your curry paste. Cook for one minute . <i>(Don't use olive oil, it will burn)</i>
2.	Par cook your potatoes for five minutes in the microwave
3.	Add in your chicken and peanuts , toss to combine with the sauce. Add in garlic and onion powder to taste, about 1 Tb of cayenne for the right amount of spice. Cook for about 2 - 3 minutes . <i>(Do not add salt at this point, the curry paste is very salty)</i>
4.	Add in your coconut milk, stir to combine, deglaze, and cover & cook for 10 minutes .
5.	Add your onion , potatoes , brown sugar , fish sauce , and peanut butter . Stir and simmer over medium heat for another 12-15 minutes uncovered.
6.	Serve over Jasmine rice, garnished with cilantro and a side of toasted Naan bread.