

# Butternut Squash Yellow Curry

## Ingredients

Neutral oil . . . . .	3 Tbsp.	Coconut milk . . . . .	2 (13.5 oz.) cans
Boneless skinless chicken thighs . . . . .	2 lb.	Chicken stock . . . . .	1½ cups
Butternut squash . . . . .	3 lb.	Palm or brown sugar . . . . .	1–2 Tbsp.
Yellow onion, medium . . . . .	1	Fish sauce . . . . .	1 Tbsp.
Garlic cloves . . . . .	4	Limes . . . . .	2
Fresh ginger, minced . . . . .	1 Tbsp.	Fresh cilantro . . . . .	for garnish
Mae Ploy yellow curry paste . . . . .	3–4 Tbsp.	Salt . . . . .	to taste

## Directions

Cut 2 lb. **chicken thighs** into 1–1½" chunks — Peel, seed, and cut **butternut squash** into 1" chunks; set aside in *Large Bowl #1* — Dice 1 medium **onion**; mince 4 **garlic cloves** and 1 Tbsp. **ginger**; combine in *Small Bowl #1* (aromatics) — Open 2 cans **coconut milk**; have 1½ cups **chicken stock**, **curry paste**, **sugar**, and **fish sauce** ready — Juice 2 **limes** and cut into wedges; chop **cilantro** for garnish

1. Heat 1½ Tbsp. **neutral oil** in a large Dutch oven over medium-high heat. Brown **chicken thighs** in two batches, turning as needed, until golden on multiple sides and no longer pink on the surface, about 5–7 *minutes* per batch. Thighs are done when they release easily from the pan and show golden browning. Transfer **chicken thighs** to *Large Bowl #2* and set aside.
2. Add remaining 1½ Tbsp. **oil** to the pot. Brown **squash** (*Large Bowl #1*) in two batches over medium-high heat, stirring occasionally, until edges are golden and surfaces take on color, about 4–6 *minutes* per batch. Squash should not be fully tender. Transfer to *Large Bowl #1* and set aside.
3. Reduce heat to medium. Add **onion**, **garlic**, and **ginger** (*Small Bowl #1*) and cook, stirring, until **onion** is translucent and aromatics are fragrant, about 3–4 *minutes*. Do not brown.
4. Add 3–4 Tbsp. **Mae Ploy yellow curry paste** and cook, stirring constantly, until the paste darkens slightly and smells toasted and fragrant, about 2–3 *minutes*.
5. Pour in about half of the first can of **coconut milk** and stir to combine with the paste until smooth. Add remaining **coconut milk** from both cans, 1½ cups **chicken stock**, 1–2 Tbsp. **sugar**, and 1 Tbsp. **fish sauce**. Stir and bring to a simmer.

### *Butternut Squash Yellow Curry*

6. Add **squash** (*Large Bowl #1*) and return to a gentle simmer. Cook uncovered, stirring occasionally, for *18–22 minutes* until **squash** is tender: a paring knife inserted into the center of a chunk meets no resistance, and chunks hold their shape but are soft. Sauce should coat the back of a spoon. Continue simmering in *2–3 minute* increments until **squash** is tender.
7. Return **chicken thighs** and any accumulated juices (*Large Bowl #2*) to the pot. Simmer for *5–8 minutes* until **chicken thighs** reach *165°F* internally and **squash** is fully tender. Thighs are done when no pink remains and juices run clear.
8. Taste and adjust seasoning with **salt** if needed. Stir in **lime juice** to taste. Serve over steamed jasmine rice, garnished with **cilantro** and **lime wedges**.

## Butternut Squash Yellow Curry

### Yield

- Serves 8

### Equipment Required

- Large Dutch oven or heavy pot (6–7 quart capacity)
- Cutting board and chef's knife
- Measuring cups and spoons
- Wooden spoon or silicone spatula
- Instant-read thermometer (for chicken)
- Small prep bowls (1)
- Large prep bowls (2)

### Mise en Place

- Small Bowl #1 — aromatics: diced **onion**, minced **garlic**, minced **ginger**
- Large Bowl #1 — **butternut squash** chunks (about 8–10 cups); after browning, return to this bowl
- Large Bowl #2 — browned **chicken thighs** (set aside until final step)
- Have **coconut milk** opened, **chicken stock** measured, and **curry paste**, **sugar**, **fish sauce** ready before building the curry

### Ingredient Tips

- Mae Ploy **yellow curry paste** is recommended; other brands may differ in salt and heat—taste and adjust
- **Fish sauce** is used lightly (1 Tbsp.) for subtle umami without dominating

- Full-fat **coconut milk** gives the best body and flavor
- **Palm sugar** is traditional; brown sugar works well

### Preparation Tips

- Browning **chicken** and **squash** in sequence builds fond and sweetness; do not skip
- Bloom the **curry paste** until it darkens and smells toasted—raw paste tastes flat
- Uniform 1" **squash** chunks cook evenly; larger chunks need a few more minutes
- Adding **chicken** only at the end keeps it from overcooking and keeps **squash** as the focus
- Taste before serving; **lime juice** and **salt** balance the curry

### Make Ahead & Storage

- Curry can be made 1–2 days ahead; flavors improve
- Store refrigerated up to 4 days
- Reheat gently; thin with **chicken stock** or **coconut milk** if sauce has thickened
- Add fresh **lime juice** and **cilantro** after reheating

### Serving Suggestions

- Serve over steamed jasmine rice
- **Lime wedges** and extra **cilantro** at the table
- Thai basil or sliced fresh chile for optional heat and aroma