



Chicken Massaman Curry



Prep
20 m

Cook
35 m

Ready In
55 m

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Recipe By: pct2

"This curry, flavored with tamarind and coconut milk, is ready in under an hour. Serve over plain white rice."

Ingredients

2 tablespoons vegetable oil	3 tablespoons tamarind paste
3 tablespoons curry paste	1/3 cup peanut butter
1 (3/4 inch thick) slice ginger, minced	3 cups peeled, cubed potatoes
1 1/4 pounds skinless, boneless chicken breast meat - cubed	1 (13.5 ounce) can coconut milk
3 tablespoons brown sugar	3 tablespoons fresh lime juice
3 tablespoons fish sauce	

Directions

- 1 Heat vegetable oil in a large saucepan over medium heat. Stir in curry paste and minced ginger; cook and stir for 2 minutes. Stir in the cubed chicken, and cook until the pieces turn white on the outside, about 3 minutes.
- 2 Stir in brown sugar, fish sauce, tamarind paste, peanut butter, potatoes, and coconut milk. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the potatoes are tender and the chicken pieces are no longer pink in the center, about 20 minutes. Add the lime juice and cook for an additional 5 minutes before serving.

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