

# Massaman Curry Chicken



## Ingredients

- 400 g Chicken, cut in cubes
- 4 tbsp. Massaman curry pasta
- 2 tbsp. Roasted peanuts, coarsely chopped
- 2 Carrots, peeled and sliced
- 10 Small potatoes (or 4 large), peeled and cut into cubes
- 1 Large onion, cut into wedges
- 400 ml Coconut milk
- 1½ tsp. Tamarind paste
- 3 Dried bay leaves
- 1 tsp. Cardamom
- ½ tsp. Salt
- 1 tsp. Palm sugar
- ½ tsp. Ground cinnamon
- 1 tbsp. Fish sauce
- Fresh coriander leaves



*Massaman Curry Pasta*



*Tamarind paste*

## Method

Pour 1 cup of the coconut milk into a wok. Bring to the boil over medium heat, stir constantly. Add the curry paste and stir.

Add the chicken and fry until it turns brown on all sides.

Add cardamom, cinnamon, bay leaf, salt, sugar, fish sauce and tamarind paste.

Add the remaining coconut milk.

Let it simmer under lid for about 30 minutes.

Add potatoes, carrots, onions and peanuts and cook for another 30 minutes. Season with fish sauce, pepper and soy sauce.

Served with chopped coriander and peanuts.



*Coriander*

# Saitip Thai Market

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