

GF Friendly

Massaman Curry

A mild Thai chicken curry

We found this dish a pleasant change from some of the hotter curries. Other meat such as beef or lamb can be substituted. The remaining half-jar of curry paste can be frozen for later use; so too the Tamarind puree.

- 400g diced chicken
- 105g Valcom Massaman Curry paste
- 400ml coconut milk
- 1 coarsely chopped onion
- 2 cups cubed, **par-boiled** potatoes
- 1 tsp oyster or fish sauce
- 1 tsp sugar
- 2 tsps Tamarind puree
- 2 Tbsps olive oil



In a wok or deep frying pan, heat the curry paste in the oil until fragrant. Add half of the coconut milk and stir-fry until the sauce thickens and oil appears.

Put in the diced chicken, stir-fry for about 2 minutes; then stir in the remaining coconut milk, the fish sauce, Tamarind puree and sugar. Bring this to the boil before adding the onion and diced potato.

Turn the heat down to low and simmer until the potato softens. Should you prefer a thicker sauce, continue simmering uncovered to reduce some of the liquid.

Serves 4 with rice

okay to freeze

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