

Chicken Masaman Curry

Serves 4

This is a mild but very tasty Thai dish. Its name refers to its origin in Muslim countries. The curry and spices used in this dish may be found at the Tsai Grocery in the Oak Valley shopping center near the church in Ann Arbor, at the H&L Asian Market on Rivers ave. just north of I-526 in North Charleston, or Saigon Asian Food



Market at 205 North Goose Creek Boulevard, Goose Creek, SC. Serve with rice. (See rice recipe)

Ingredients:

- 2 Tbsp. tamarind paste
- 2 Tbsp. warm water
- 10 oz. chicken breast
- 3 Cups coconut milk, (divided)
- 1 Tbsp. red curry paste
- 2 Tbsp. masaman curry paste
- 1/2 medium onion
- 12 small potatoes
- 1 Tbsp. fish sauce
- 1 Tbsp. sugar
- 2 Tbsp. blanched unsalted peanuts

Equipment

- Strainer
- Wok

Thai Chicken Masaman Curry:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Cut chicken breast into 1/2" cubes	5
	Mince 1/2 cup diced onion and reserve	2
	Combine 2 Tbsp. tamarind paste and warm water and soak	2
	Rinse potatoes and cut into 1/2" cubes	2
	Pass tamarind paste liquid through a strainer. Press through strainer with a spoon and scrape off paste that passes through the strainer into the reserved liquid. Discard remaining paste inside the strainer. Makes about 2 Tbsp.	2
	Heat 2 cups coconut milk in a wok on high heat to boil	2
	Add 1 Tbsp. red curry paste and 2 Tbsp. masaman curry pastes to milk and stir to dissolve	1
	Add chicken chunks and stir	3
	Add onions and stir. Heat until bubbling	3
	Add tamarind juice, 1 Tbsp. fish sauce, and 1 Tbsp. sugar. Heat to bubbling	3
	Turn heat down on Wok to medium and simmer	15
	Add 1 cup coconut milk and 2 Tbsp. peanuts	1
	Raise heat to maximum and cook	4
	Transfer curry to a serving bowl	1
	Total	50