Chicken Massaman curry

A gently spiced coconut curry with tender chicken, potatoes and roasted peanuts. Tamarind gives the sauce a little sourness.

Serves 4 · About 50 minutes

Ingredients

Contains peanuts, fish (anchovy) and crustaceans (shrimp in Mae Ploy paste). The Thai Boy tamarind concentrate lists a sulphite preservative. Check the labels on your packs.

600 g boneless chicken thighs, cut into large pieces

2–3 tbsp Massaman curry paste

400 ml coconut milk

250 ml water, plus extra if needed

400 g potatoes, peeled and cut into 3 cm chunks

1 onion, cut into wedges

40 g unsalted roasted peanuts

1 tbsp fish sauce, to taste

1 tbsp finely chopped palm sugar

1–2 tsp tamarind concentrate

300 g dry jasmine rice, to serve

Method

1. Prepare the vegetables and chicken

Peel the potatoes, cut into 3 cm chunks and cut the onion into wedges. On a separate board, cut the chicken into similar-sized pieces.

2. Cook the curry paste

Gently heat about 100 ml of the coconut milk in a large saucepan. Stir in the paste and cook for 2–3 minutes until fragrant.

3. Add the chicken and vegetables

Stir the chicken through the paste. Add the remaining coconut milk, water, potatoes and onion. Bring to a gentle simmer.

4. Simmer and cook the rice

Partly cover and simmer for about 25–30 minutes, stirring occasionally, until the potatoes are tender and the chicken is cooked through. Add a splash of water if the sauce gets too thick. Meanwhile, cook the jasmine rice following the packet instructions.

5. Balance the seasoning

Add the peanuts, fish sauce, palm sugar and 1 tsp of tamarind. Simmer for 2 minutes, then taste. Add more tamarind if you like a sharper finish. Serve with the rice.

Cook’s note Start with 2 tbsp of paste for a gentler curry. Tamarind concentrates vary in strength, so add the second teaspoon only after tasting.