



Massaman Chicken Curry with Roasted Potatoes

****Ingredients:****

- 1 lb chicken thighs, cut into chunks
- 2 medium potatoes, roasted and diced
- 1 cup coconut milk
- 2 tbsp Massaman curry paste
- 1 tbsp vegetable oil
- 1/2 cup chicken broth
- 1 tbsp peanut butter
- 1 tbsp tamarind paste
- 1 tbsp brown sugar
- 1/4 cup roasted peanuts
- 1 cinnamon stick
- 2 bay leaves
- 1/4 cup onion, sliced
- Salt to taste

****Instructions:****

- 1** Preheat oven to 400°F (200°C). Roast diced potatoes with a drizzle of oil and a pinch of salt until golden, about 25 minutes.
- 2** Heat oil in a pot and sauté Massaman curry paste until fragrant.
- 3** Add chicken chunks and cook until lightly browned.
- 4** Stir in coconut milk, chicken broth, peanut butter, tamarind paste, brown sugar, cinnamon stick, and bay leaves. Simmer for 20 minutes.
- 5** Add roasted potatoes, sliced onions, and peanuts. Cook for another 5 minutes.
- 6** Adjust seasoning with salt and serve hot over steamed rice.

****Notes:****

- Substitute chicken with tofu or chickpeas for a vegetarian option.
- Add a squeeze of lime juice before serving for extra tanginess.

Prep Time: 10 mins | Cooking Time: 35 mins | Total Time: 45 mins | Servings: 4