

Chicken Massaman Curry

Rich, creamy Thai Chicken Massaman Curry with tender chicken, potatoes, and roasted peanuts in coconut milk. Authentic recipe with homemade curry paste.

10	35	45	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Chicken Massaman Curry

Ingredients

- 1 lb chicken thigh
- 1 onion
- 3 potato
- 2 carrot
- 3 tbsp sunflower oil
- 4 cup coconut milk
- 3 tbsp cilantro (coriander)
- 1 tsp ginger powder
- 1 tbsp lime juice
- 2 tbsp fish sauce
- 1 tbsp Worcestershire sauce
- 25 g peanut

Instructions

- 1 Prepare the curry paste**

Soak 12 dried bird's eye chilies in warm water for 15 minutes until softened. Toast cardamom pods, cloves, cumin seeds, and coriander seeds in a dry pan over medium heat for 2-3 minutes until fragrant and lightly darkened.
- 2** Heat 2 tablespoons vegetable oil in a pan over medium heat. Add the drained chilies, sliced shallots, minced garlic, sliced galangal, and chopped lemongrass. Sauté for 5-6 minutes until fragrant and slightly caramelized.
- 3** Transfer all the sautéed aromatics and toasted spices to a food processor. Add 2 tablespoons of the thick coconut cream from the top of one can. Blend for 3-4 minutes until smooth and thick, scraping sides as needed.
- 4 Cook the chicken**

Cut 1 pound chicken thighs into 2-inch pieces. Heat 2 tablespoons oil in a large heavy-bottomed pot over medium-high heat (175°C/350°F). Brown the chicken pieces for 6-8 minutes until golden on all sides.
- 5** Push chicken to one side of the pot. Add 4 tablespoons of the curry paste to the empty space and fry for 2-3 minutes until very fragrant and the oil begins to separate from the paste.

- 6 Build the curry**

Pour in the remaining thick coconut cream from both cans, stirring constantly to combine with the paste. Add the thinner coconut milk, 4 cups chicken stock, 3 tablespoons fish sauce, and 1 tablespoon palm sugar.
- 7** Add cubed potatoes and bring to a gentle simmer over medium-low heat. Cook uncovered for 25-30 minutes, stirring occasionally, until chicken is tender and potatoes are easily pierced with a fork.
- 8 Finish and serve**

Stir in 25g roasted peanuts, 2 tablespoons tamarind paste, and torn lime leaves. Simmer for 5 minutes more until the sauce coats the back of a spoon and has reduced slightly.
- 9** Taste and adjust seasoning with additional fish sauce, palm sugar, or tamarind paste as needed. Serve hot over jasmine rice, garnished with fresh cilantro and lime wedges.

Tips

Toast whole spices in a dry pan for 2-3 minutes until fragrant before grinding to intensify their flavor and create a more authentic paste base.

Soak dried chilies in warm water for 15 minutes before blending to soften them completely and ensure a smooth paste without fibrous bits.

Fry the curry paste in the thick coconut cream that separates on top of canned coconut milk for 3-4 minutes until oil begins separating and the paste darkens slightly.

Add coconut milk gradually, starting with thick cream, then thin milk to build layers of flavor and prevent the sauce from breaking.

Simmer potatoes separately for 5 minutes before adding to the curry to ensure they cook evenly and don't break apart during the long braising process.

Taste and adjust the balance of fish sauce (salty), palm sugar (sweet), and tamarind paste (sour) to achieve the complex flavor profile that makes Massaman special.

Let the finished curry rest for 10 minutes before serving to allow the flavors to meld and the sauce to thicken naturally.