

## Massaman Chicken Curry

with Steamed Jasmine Rice



20-30min



4 Portions

The paste used for this dish is called massaman as it's based on a curry thought to have originated with Thailand's Muslims. It's unusual as it features Indian-derived dried spices like cardamom, cinnamon, cloves, nutmeg and cumin, instead of more typical Thai flavourings. Rich and deeply fragrant, the steamed jasmine rice does an excellent job of soaking up all the delicious sauce and is the p...

## What we send

• 2

## What you'll require

- boiling water
- neutral-flavoured oil
- soy sauce <sup>6</sup>
- sugar
- water

## Utensils

- large saucepan
- medium saucepan with lid

Our vegies come fresh from the farm, so please wash them before use.

## Allergens

Shellfish (2), Soy (6). May contain traces of other allergens.

## Nutrition per serving

Energy 850kcal, Fat 37.6g, Carbs 78.3g, Proteins 43.5g



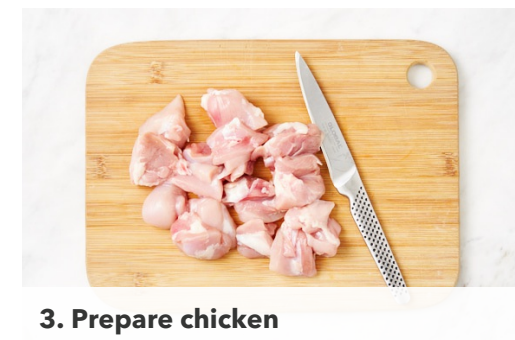
**1. Cook rice**

**Read through the recipe.** Rinse the **rice** until the water runs clear. Put in a medium saucepan with **450ml water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



**2. Prepare ingredients**

Meanwhile, trim and halve the **beans**. Thinly slice the **capsicums**, discarding the seeds and membrane. Crumble the **stock cubes** into a heatproof jug, add **125ml (½ cup) boiling water** and stir to dissolve.



**3. Prepare chicken**

Cut the **chicken** into 3cm chunks.



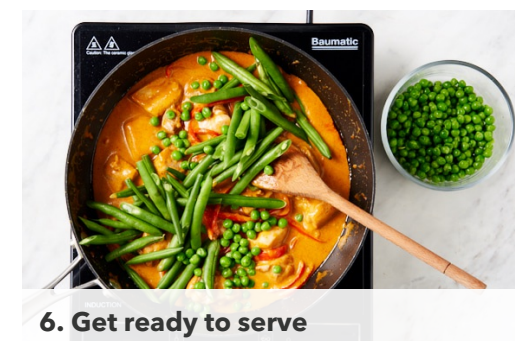
**4. Start curry**

Heat **2 tbs oil** in a large saucepan over medium heat. Cook the **curry paste** for 1 min or until fragrant. Add the **stock**, **coconut milk**, **1 tbs soy sauce** and **1 tsp sugar** and stir to combine. Scrunch the **kaffir lime leaves**, to release the flavour, and add to the curry.



**5. Add chicken**

Bring the **curry** to a simmer. Add the **chicken** and **capsicum** and cook for 8 mins or until the chicken is almost cooked.



**6. Get ready to serve**

Stir the **beans** and **peas** into the curry and cook for a further 2-3 mins until the vegetables are just tender and the chicken is cooked through. Divide the **rice** and **curry** among bowls to serve.