KIKKOMAN

Massaman curry with chicken, potatoes, and peanuts

Total time **30 mins** **10 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
2,615 kJ / 629 kcal

Fat: **41.9 g** Protein: **37 g**
Carbohydrates: **23.6 g**

INGREDIENTS

4 portion(s)

400 g	chicken breast fillet
400 g	potatoes
1	onion
1 piece	of ginger, 2 cm
1	garlic clove
2 tbsp	Kikkoman Toasted Sesame Oil
100 g	peanuts
1 tbsp	(Massaman) curry paste
400 ml	coconut milk
2 tbsp	peanut paste (or peanut butter)
2 tsp	brown sugar or honey (or Kikkoman Mirin-Style Sweet Cooking Seasoning)
4 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
0.5 bunch	coriander

PREPARATION

Step 1

400 g chicken breast fillet - **400 g** potatoes - **1** onion - **1 piece** of ginger, 2 cm - **1** garlic clove
Pat the chicken fillet dry and cut it into approximately 2 cm pieces. Peel, wash, and roughly dice the potatoes. Slice the onion into fine rings. Finely chop the ginger and garlic.

Step 2

2 tbsp Kikkoman Toasted Sesame Oil **70 g** peanuts - **1 tbsp** (Massaman) curry paste - **400 ml** coconut milk - **2 tbsp** peanut paste (or peanut butter) - **2 tsp** brown sugar or honey (or Kikkoman Mirin-Style Sweet Cooking Seasoning) - **4 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon **3 tbsp** Kikkoman Naturally Brewed Soy Sauce
Sauté the chicken fillet in the heated Kikkoman Sesame Oil. Add the onion, ginger and garlic and fry briefly. Add the potatoes, peanuts, and curry paste, stir briefly and deglaze with the coconut milk. Add the peanut paste or butter, sugar, Kikkoman Lemon Ponzu and Kikkoman Soy Sauce and simmer for about 20 minutes. If the sauce becomes too thick, add a little water.

Step 3

0.5 bunch coriander - **30 g** peanuts
Coarsely chop the coriander and peanuts. Roast the peanuts in a small pan until golden brown. Garnish the curry with the coriander and chopped peanuts and serve.