

# 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)

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