

Massaman Curry Chicken

SERVINGS: 4

1 tablespoon vegetable oil
1½ lb. boneless chicken thighs or breasts, cut into cubes
3 medium Yukon Gold potatoes cut into 1 inch cubes
1 red onion, cut into wedges
1” chunk ginger minced
3 TBS tamarind paste
3 TBS curry paste
1/3 cup peanut butter
12 oz. Belgian-style wheat beer
1 13.5-oz. cans unsweetened coconut milk
1 cup low-sodium chicken broth
¼ cup fish sauce (such as nam pla or nuoc nam)
¼ cup fresh lime juice
3 TBS light brown sugar
1 teaspoon red chile powder
Freshly ground black pepper
¼ cup roasted peanuts
cooked white rice (for serving)

Heat oil in a large heavy pot over medium-high heat. Season chicken with salt and pepper. and cook in batches, skin side down, until golden brown (do not turn), 5 minutes; transfer to a plate.

Cook potatoes in same pot, turning occasionally, until brown, 8–10 minutes; transfer to another plate. Cook onions in pot, stirring occasionally, until golden brown, 5–8 minutes; transfer to plate with potatoes.

Add ginger, tamarind, curry paste to pot and cook, stirring, until fragrant, about 4 minutes. Add beer to deglaze pan. Bring to a boil, reduce heat, and simmer until reduced by half, 5–7 minutes. Add coconut milk and broth. Return potatoes and onions to pot, add chicken. Bring to a boil, reduce heat, and simmer until chicken and potatoes are tender.

Remove from heat and mix in fish sauce, lime juice, sugar, and chile powder; season with salt and pepper. Add whole roasted peanuts.

Serve with rice.