



## Massaman Tomato Curry

Made with Life's Good Massaman Paste & Sam's Chilli Jam

- 2 tbsp peanut oil
- 1 small red onion finely diced
- 2 or 3 large red chillis sliced
- 1 kg chicken pieces (maryland / thigh with bone)
- 3 tbsp Life's Good Massaman Paste
- 2 tbsp tomato paste
- 1 can or 400ml coconut cream
- 1 tin diced tomatoes (approx. 400 g)
- 2 tbsp fish sauce
- 2 tbsp chilli jam
- 1 tsp palm or brown sugar

Heat oil to really hot in a large heavy based pot & add onion & chillis – brown slightly & soften. Add chicken pieces and brown slightly while continuously turning for even cooking. Add Life's Good Massaman Paste & tomato paste & stir until chicken is well coated. Once Massaman Paste is fragrant add all remaining ingredients & allow to simmer for 1 to 1.5 hrs. Serve with rice & garnish with lashings of fried golden shallots.

Enjoy !

