



## *Massaman Chicken Curry – Camp Oven*

### *Ingredients*

- 1 tablespoon vegetable oil
- 8-10 chicken drumsticks
- 1 brown onion, sliced
- 1/2 cup Massaman curry paste
- 400ml can coconut milk
- 1 chicken stock cube, crumbled or 1/2 Cup Stock
- 1 1/2 tablespoon brown sugar
- 2 large carrots, thickly sliced diagonally
- 500g baby white potatoes halved
- 2 tablespoons roasted peanuts, chopped
- 1 long red chilli, sliced
- 1 Tablespoon Cornflour
- 1/4 cup chopped fresh coriander leaves
- 2 tablespoons fried shallots (Garnish)
- 4 cups steamed jasmine rice (to Serve)
- Lime wedges, (to serve)



### *Procedure*

Heat oil in Camp Oven. Add chicken. Cook, turning, for 5 to 6 minutes or until browned all over. Transfer to a plate.

#### **Step 2**

Add onion to Camp Oven. Cook, stirring, for 4 minutes or until starting to brown. Add curry paste. Cook for 1 minute or until fragrant. Add Coconut milk, stock cube, sugar and 1/2 cup water to pan.

#### **Step 3**

Return chicken to Camp Oven with carrot and potato. Bring to a simmer. Reduce heat to low (only a few coals under and on top). Cook, covered, for 45 minutes (checking the coals). Uncover and add Cornflour to thicken Cook whilst stirring for a further 15 minutes or until sauce thickens and chicken is tender.

#### **Step 4**

Serve with rice and lime wedges. Combine peanuts, chilli and coriander in a small bowl, sprinkle with nut mixture and fried shallots. (If you have them)