

## *Massaman Curry*

*This is a simple version of a great dish. Mix and match veggies and meat to whatever you've got or whatever you prefer! Fish sauce smells pretty bad (if you haven't grown up with it) but it is one of those "magic" ingredients for Thai recipes. This recipe is adapted from the one on page 105 of The Feel Good Cookbook by Jonell W. Francis.*

1 chicken tender per person, cut up into bite-size chunks (thinly sliced steak works, too)  
1/2-1 carrot per person, cut in "pennies"  
1 onion, cut into chunks  
1 bell pepper, cut into chunks  
other vegetables, such as potato, parsnip, acorn squash, sweet potato, cut into bite-size chunks  
1 clove garlic, crushed (or about a teaspoon of crushed garlic)  
raw peanuts, optional

### *Sauce:*

2 (13 oz.) cans coconut milk  
1 1/3 tablespoons Massaman curry paste  
1 (8 oz.) can tomato paste  
6 tablespoons fish sauce  
3 tablespoons honey

Cut up meat and veggies. You can sauter them lightly in olive oil first, if desired, before adding sauce and simmering. Add peanuts just before serving.

*Serving Suggestion: Serve in bowls over rice (jasmine, brown, or white).*