

Thai Chicken Massaman Curry - Instant Pot (mod RG)

★★★★★
4.67 from 3 votes



Prep Time

10 mins

Cook Time

30 mins

Total Time

40 mins

Tender chicken and potatoes cooked in a spicy, nutty Thai curry served with fragrant jasmine rice

Course: Entree Cuisine: Thai Keyword: thai curry Servings: 4

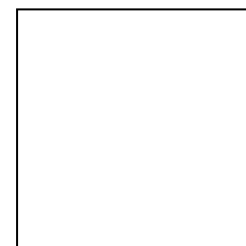
Calories: 604 kcal

Author: Archana

Ingredients

- 2 pound chicken thighs, skinned and de-boned
- 1 4 ounce can massaman curry paste (maesri brand)
- 1 tablespoon oil
- 1 can regular coconut milk (note - separate cream and water)
- 1 large russet potato peeled and cut into 1 ¼ inch cubes (see notes)
- 1 medium onion sliced
- 10 baby carrots (from bag, pre-cut and peeled)
- 40 whole cashews
- 1 teaspoon fish sauce
- 1 teaspoon brown sugar
- 1 teaspoon kosher salt
- sliced avocado, for garnish

1.25 inch



Pot in Pot Rice:

- 1 cup Jasmine Rice rinsed and drained
- 1 cup water
- 1 teaspoon kosher salt

Instructions

1. Add Jasmine rice, water and salt to a stainless steel bowl and keep aside. Separate the coconut cream and watery portion of the coconut milk and keep aside.
2. Turn the Instant Pot to Sauté mode and heat oil. Add the massaman curry paste and sauté for 10 to 15 seconds.
3. Add chicken and mix well with the curry paste. Add potatoes, onions, carrots, cashews, fish sauce, brown sugar and salt. Add 1/2 cup of the separated water from the coconut milk and stir everything well.
4. Carefully place the tall trivet inside the Instant Pot. Place the prepared rice bowl on the trivet.
5. Close the Instant Pot lid with pressure valve to sealing. Cook on manual/pressure cook (Hi) for 7 minutes followed by 10 minute natural pressure release.
6. Open the Instant Pot, take out the rice bowl and trivet using heat resistant mitts.
7. Stir in the reserved coconut cream. Set the Instant Pot to Sauté mode and bring the curry to a gentle boil.
8. Enjoy hot over steamed jasmine rice. This should be served in a bowl, since there is a LOT of extra liquid.

RG notes

- Due to different timing of chicken thighs, potato came out over-cooked. I changed to use 1.25 inches instead.
- Add leftover roasted potato chunks and avocado slices just before serving (to warm through)

<https://ministryofcurry.com/thai-chicken-massaman-curry-instant-pot/>

Thai Chicken Massaman Curry - Instant Pot (ORIGINAL)

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4.67 from 3 votes



Prep Time

10 mins

Cook Time

30 mins

Total Time

40 mins

Tender chicken and potatoes cooked in a spicy, nutty Thai curry served with fragrant jasmine rice

Course: Entree

Cuisine: Thai

Keyword: thai curry

Servings: 4

Calories: 604 kcal

Author: Archana

Ingredients

- 1.5 pound chicken breasts cut into cubes
- 1 4 ounce can massaman curry paste (maesri brand)
- 1 tablespoon oil
- 1 can regular coconut milk separate cream and water
- 1 large russet potato peeled and cut into 1 inch cubes
- 1 medium onion sliced
- 20 whole cashews
- 1 teaspoon fish sauce
- 1 teaspoon brown sugar
- 1 teaspoon kosher salt

Pot in Pot Rice:

- 1 cup Jasmine Rice rinsed and drained
- 1 cup water
- 1 teaspoon kosher salt

Instructions

1. Add Jasmine rice, water and salt to a stainless steel bowl and keep aside.
Separate the coconut cream and watery portion of the coconut milk and keep aside.
2. Turn the Instant Pot to Sauté mode and heat oil. Add the massaman curry paste and sauté for 10 to 15 seconds.
3. Add chicken and mix well with the curry paste. Add potatoes, onions, cashews, fish sauce, brown sugar and salt. Add 1/2 cup of the separated water from the coconut milk and stir everything well.
4. Carefully place the tall trivet inside the Instant Pot. Place the prepared rice bowl on the trivet.
5. Close the Instant Pot lid with pressure value to sealing. Cook on manual/pressure cook (Hi) for 5 mins followed by 10 minute natural pressure release.
6. Open the Instant Pot, take out the rice bowl and trivet using heat resistant mitts.
7. Stir in the reserved coconut cream. Set the Instant Pot to Sauté mode and bring the curry to a gentle boil.
8. Enjoy hot over steamed jasmine rice.

Recipe Video

Nutrition Facts

Thai Chicken Massaman Curry - Instant Pot

Amount Per Serving

Calories 604 Calories from Fat 207

% Daily Value* Total

Fat 23g **35%** Saturated

Fat 12g **60%** **Cholesterol**

108mg **36%** **Sodium**

1613mg **67%** **Potassium**

1118mg **32%**

Total Carbohydrates 54g **18%**

Dietary Fiber 2g **8%**

Sugars 3g

Protein 43g **86%**

Vitamin A 1.8%

Vitamin C 9.3%

Calcium 4.8%

Iron 21.6%

* Percent Daily Values are based on a 2000 calorie diet.

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