



Massaman Chicken Curry Nachos

Prep time: 10 Cook Time: 30 Servings: 12

Combo/Fusion,Indian,Entrees,Appetizers/Sides/Snacks,Unfried Chips,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pre-cut Unfried Yellow Corn Tortilla Chips	06941		30 Oz.
Massaman Curry Paste		commercially prepared	2 1/2 Oz.
Olive Oil			1 1/2 Oz.
Coconut Milk			2 1/4 cup
Potatoes		peeled, small dice	9 Oz.
Onion		small dice	3 Oz.
Thai Chiles		minced	3 Each
Chicken Stock			3/4 cup
Cilantro		minced	1 1/2 Tbsp.
Achat		See Related Recipe	
Chicken Thighs		cooked, cubed	1 1/2 Lbs.



Instructions

1. In a saucepan over medium-high heat, stir together curry paste and olive oil and heat through. Add coconut milk and bring to a boil. Reduce heat to a simmer and add the potatoes and onions. Simmer 8-10 minutes or until sauce has thickened and potatoes are tender.
2. Add chilies, chicken stock, and cilantro, and simmer an additional 5 minutes.
3. Transfer curry to a blender or food processor and puree until smooth.
4. To assemble one portion: arrange 2 ½ oz. of chips on each plate and ladle over 2 oz. of curry. Top with 2 oz. of chicken pieces, and 2 oz. of achat. Serve immediately.



Achat

Prep time: 190 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
White Vinegar			1 1/4 cup
Salt			1 Tbsp.
Peppers			2/3 Oz.
Onion		sliced on a mandolin	10 Oz.
Cucumbers		sliced on a mandolin	1 Lbs.
Sugar			1/2 cup
Cilantro		chopped	2/3 Oz.
Rice Vinegar			1 1/4 cup

Instructions

1. Whisk together the vinegars, salt, pepper, and sugar until salt and sugar have dissolved. Add the onion, cucumber, and cilantro, cover, and refrigerate at least 3 hours before use.

