

WATERMELON RIND MASSAMAN CURRY WITH WINTER VEGETABLES

Yield: 6 Entrée Portions

Ingredients	Amounts
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Vegetable oil	1 Tbsp.
Garlic, minced	½ tsp.
Shallots, minced	1 tsp.
Thai Massaman Curry paste	1 - 2 Tbsp.
Asian ground chili paste or dried red chili flakes	½ tsp. or as needed
Unsweetened Thai coconut milk	13.5 oz.
Soy sauce	2 Tbsp.
Yellow onion, cut into large cubes	1 ea.
Watermelon rind, large cubes	1 lb.
Butternut or winter squash, large dice	1 lb.
Cauliflower florets	1 lb.
White mushrooms, large, halved	1 cup
Water	¼ cup
Fish sauce	2 Tbsp. or as needed
Sugar	as needed
Lime juice	as needed
Makrut lime leaves, cut into slivers	3-4 ea.
Thai basil leaves, roughly torn	¼ cup
 Jasmine rice, cooked	 2 cups

Method

1. Heat oil in a saucepan over moderate heat. Add garlic and shallots and stir until fragrant, about 15 seconds.
2. Add the curry paste and chili paste or chili flakes and stir for 10 seconds. Remove ½ cup of the top creamy layer of the coconut milk and add to the pan. Stir and cook until the paste is bubbly and the oil begins to separate, about 2 minutes.
3. Add the remaining coconut milk, soy sauce, onions, and watermelon rind. Reduce heat and simmer until the onions and watermelon rind are soft, about 5 minutes.
4. Add the remaining vegetables and water. Continue to cook for another 4 to 5 minutes.
5. Adjust seasoning with fish sauce, sugar and lime juice.
6. Add the makrut lime leaves and basil and serve immediately over Jasmine rice.