



## Recipes

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# Massaman Chicken Curry Nachos

Prep Time: 10 Minutes

Cooking Time: 30 Minutes

Serves 12

### Ingredients:

30 oz. Pre-cut Unfried Yellow Corn Tortilla Chips  
(06941)

2 1/2 oz. Massaman Curry Paste , commercially  
prepared

1 1/2 oz. Olive Oil

2 1/4 cups Coconut Milk

9 oz. Potatoes , peeled , small dice

3 oz. Onion , small dice

3 each Thai Chiles , minced

3/4 cup Chicken Stock

1 1/2 Tbsp. Cilantro , minced

1 1/2 lbs. Achat , see related recipe

1 1/2 lbs. Chicken Thigh , cooked , cubed

### Directions:

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 1/2 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.



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### Achat

Prep Time: 190 Minutes

Serves 1

#### Ingredients:

1 1/4 cups Rice Vinegar

1 1/4 cups White Vinegar

2/3 oz. Pepper

1/2 cup Sugar

1 Tbsp. Salt

10 oz. Onion , sliced on a mandolin

1 lb. Cucumber , sliced on a mandolin

2/3 oz. Cilantro , chopped

#### Directions:

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.