



Chicken Curry

with Ginger Rice & Cucumber Raita



20-30min



2 Servings

You can't beat a weeknight meal that comes together in 30 minutes, like this Chicken Curry (...in a hurry!), it packs all of the flavor, without having to simmer for hours. Tender chunks of chicken, simmered with fresh ginger and curry powder, carrots and sweet green peas. Topped with a refreshing cucumber raita—an Indian condiment that combines fresh veggies with tangy yogurt. The curry is serve...

What we send

- carrots
- boneless, skinless chicken breasts
- basmati rice
- fresh ginger
- peas
- chicken broth concentrate
- cucumbers

What you need

- all-purpose flour ¹
- butter ⁷
- kosher salt & ground pepper

Tools

- box grater
- fine-mesh sieve
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690.0kcal, Fat 23.0g, Proteins 41.0g, Carbs 77.0g



1. Prep ingredients

Rinse **rice** in a fine-mesh sieve until water runs clear. Peel **half of the ginger** (save rest for own use). Finely chop 2 teaspoons ginger, then thinly slice the remainder. Pat **chicken** dry, then cut into 1-inch pieces. Scrub **carrots**, then cut into ½-inch pieces (no need to peel).



4. Build curry

Heat **1 tablespoon oil** in same pot over medium-high. Add **carrots** and a **pinch each salt and pepper**. Cover and cook until **carrots** are barely tender, about 4 minutes. Add **all of the curry powder** and **chopped ginger**. Cook until fragrant, about 30 seconds, scraping any browned bits from the bottom with a spoon.



2. Cook ginger rice

Transfer **rice** and **sliced ginger** to a small saucepan. Add **1¼ cups water** and **½ teaspoon salt**, then bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Remove from heat and cover to keep warm.



5. Add chicken & simmer

Add **chicken and any juices, broth concentrate, peas, and 1 cup water**. Bring to a brisk simmer, then partially cover. Cook until **carrots** are tender, about 5 minutes. Uncover and continue cooking, if necessary, until the sauce is the consistency of heavy cream, about 2 minutes more. Stir in **½ tablespoon butter**. Season to taste with **salt and pepper**.



3. Brown chicken

In a medium bowl, season **chicken** with **1 tablespoon flour, ½ teaspoon salt, and a few grinds pepper**. Heat **1 tablespoon oil** in a medium pot over medium-high. Add chicken and cook, stirring, until lightly browned in spots, 3-4 minutes. Transfer to a heatproof bowl, then return pot to stovetop.



6. Make raita & serve

While **curry** simmers,, trim ends from **cucumber**, then coarsely grate on the large holes of a box grater into a medium bowl. Add **yogurt, 1 teaspoon oil, add a pinch each salt and pepper**. Fluff **rice** with a fork, discarding **sliced ginger**. Serve **curry** with **rice** topped with a **dollop of raita**. Enjoy!