

DINNERLY



⚡ FAST

🍏 HEALTHY

Chicken Curry with Peas, Potatoes & Jasmine Rice

🕒 20-30min 🍴 4 Servings

This dish could be called Chicken Curry in a Hurry because it's so quick and easy to put together! Fork tender potato bites, juicy, lean chicken breast, and sweet peas are a killer combo for a curry. Served over a bed of jasmine rice, it's a comforting dish that explodes with flavor. We've got you covered!

WHAT WE SEND

- chicken broth concentrate
- jasmine rice
- garlic
- boneless, skinless chicken breast
- russet potatoes
- peas

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- fine-mesh sieve
- large pot
- medium saucepan

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 720.0kcal, Fat 18.0g, Proteins 35.0g, Carbs 103.0g



1. Prep garlic & rice

Peel and finely chop **2 large garlic cloves**. Rinse **rice** in a fine-mesh sieve until the water runs clear. Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add garlic and cook until fragrant, 1–2 minutes.



2. Cook rice

Add **rice**, **2 cups water**, and **1 teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Fluff rice with a fork. Cover to keep warm.



3. Brown chicken

Meanwhile, pat **chicken** dry, then cut into 1-inch pieces. Scrub **potatoes**, then cut into 1-inch pieces (no need to peel). Season chicken with **1 teaspoon salt** and a **few grinds pepper**. Heat **1½ tablespoons oil** in a large pot over medium-high. Add chicken, then cook until lightly browned all over, 3–4 minutes. Transfer chicken to a plate. Return pot to heat.



4. Build curry sauce

Heat **2 tablespoons oil** in same pot over medium. Add **curry powder**, then cook, stirring, until fragrant, about 30 seconds. Add **potatoes**, **broth concentrate**, **4 cups water**, and **1 teaspoon salt**. Cover and bring to a boil. Uncover, reduce heat to medium-high, and cook until potatoes are fork-tender, 8–10 minutes. Lightly crush some of the potatoes with a spoon.



5. Finish & serve

Return **chicken and any juices**, and **peas** to pot with **curry sauce**. Cook over medium-high until chicken is warm and the peas are tender, about 4 minutes. Remove from heat. Season to taste with **salt** and **pepper**. Serve **rice** topped with **curry**. Enjoy!



6. Take it to the next level

Make a cucumber raita by mixing together Greek yogurt, diced Persian or English cucumbers, chopped cilantro, and seasoning with salt and pepper. Serve the curry with a dollop of raita on top.