



Chicken Curry

with Ginger Rice & Cucumber Raita



20-30min



4 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

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

What you need

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

Tools

- box grater
- fine-mesh sieve
- medium 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 630.0kcal, Fat 20.0g, Proteins 37.0g, Carbs 74.0g



1. Prep ingredients

Rinse **rice** in a fine-mesh sieve until water runs clear. Peel **ginger**; finely chop 1½ tablespoons of 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 **1½ tablespoons 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

Add **rice** and **sliced ginger** to a medium saucepan along with **2 cups water** and **1 teaspoon salt** and 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 2 cups 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 has the consistency of heavy cream, about 2 minutes more. Stir in **1 tablespoon butter**. Season to taste with **salt and pepper**.



3. Brown chicken

In a medium bowl, season **chicken** with **2 tablespoons flour, 1 teaspoon salt, and a few grinds pepper**. Heat **2 tablespoons oil** in a large pot over medium-high. Add **chicken**, and cook, stirring, until lightly browned in spots, 4-6 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!