



Coconut Curry Chicken

with Leeks & Red Bell Pepper



30-40min



2 Servings

Coconut milk does wonders to bring classic curry to true comfort food status. Leeks and ginger soften in coconut milk and infuse it with their delicate fragrance. Chicken thighs seasoned with curry powder get seared on the skillet for a crispy skin. The combination of flavorful chicken and a silky coconut sauce served atop rice is just divine. Cook, relax, and enjoy!

What we send

- jasmine rice
- coconut milk
- bone-in, skin-on chicken thighs
- leek
- red bell pepper
- fresh ginger
- curry powder
- fresh cilantro

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- fine-mesh sieve
- medium skillet
- 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

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

Nutrition per serving

Calories 785.0kcal, Fat 21.6g, Proteins 52.3g, Carbs 92.0g



1. Cook rice

Preheat oven to 400°F. Rinse rice in a fine-mesh sieve until water runs clear. Bring rice and 1¼ cups water to a boil in a small saucepan. Reduce heat to low, cover, and cook until grains are tender and water is absorbed, about 15 minutes. Keep covered until ready to serve, at least 5 minutes.



4. Sear chicken

Meanwhile, heat 1 tablespoon oil in a medium skillet over medium-high. Pat chicken dry and season all over with curry powder, salt, and pepper. Add chicken to skillet, skin-side down, and cook until golden-brown, about 4 minutes per side.



2. Prep vegetables

Meanwhile, trim ends from leek and peel off any wilted outer layers. Halve lengthwise and thinly slice. Rinse in a bowl of cold water, letting grit settle, then remove from water. Cut sides away from red bell pepper, discarding stem and seeds, and slice. Peel and thinly slice ginger, then stack slices and cut into thin matchsticks.



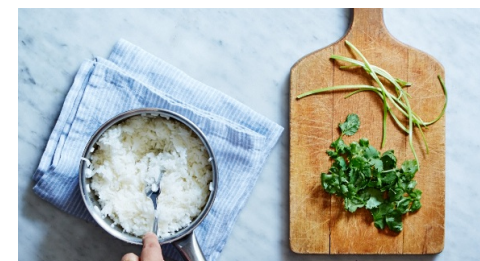
5. Roast chicken

Add bell pepper to baking dish, stir to combine, and top with chicken, skin-side up. Return to oven and bake uncovered until chicken is cooked through and bell pepper is softened, 18–20 minutes.



3. Start leeks

Place leek, ginger, coconut milk, and ½ teaspoon salt in a baking dish and stir to combine. Cover with aluminum foil and bake in the oven until leek starts to soften, 10–12 minutes.



6. Finish

Meanwhile, pick cilantro leaves and tender stems from sprigs. When ready to serve, fluff rice with a fork then divide between two plates. Taste coconut sauce for seasoning and add more salt if needed. Top rice with chicken, bell pepper, leeks, and coconut sauce. Garnish with cilantro. Enjoy!