



Indian Spiced Chicken & Rice

with Gingerly Cucumber Salad



30-40min



2 Servings

You're gonna want to cozy up to this one-pot baked chicken and rice dish that has a bit of an Indian twist. Warm garam masala spice perfumes the basmati rice, and a refreshing ginger cucumber salad—mixed with sharp red onion and fresh cilantro—comes through with the necessary crunch factor. The sour cream drizzle is a final flourish that adds a nice creaminess. Cook, relax, and enjoy!

What we send

- fresh ginger
- red onion
- basmati rice
- Persian cucumbers
- fresh cilantro
- garam masala
- garlic
- boneless skinless chicken thighs

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

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 815.0kcal, Fat 34.9g, Proteins 50.8g, Carbs 70.0g



1. Prep ingredients

Pat **chicken** dry, trim any excess fat; cut into 1-inch pieces and season all over with $\frac{1}{2}$ **teaspoon salt** and a few grinds **pepper**. Trim ends from **onion**; halve, peel, and thinly slice. Transfer $\frac{1}{4}$ **cup onion** to a medium bowl. Peel and grate **2 large cloves garlic** and $\frac{1}{2}$ of the **ginger** (save rest for own use). Transfer $\frac{1}{4}$ **teaspoon ginger** to bowl with onions for step 5.



4. Prep cucumbers & cilantro

Meanwhile, trim ends from **cucumbers** and thinly slice on the diagonal. Coarsely chop **cilantro stems and leaves**.



2. Sauté chicken & onions

Preheat oven to 425°F. Heat **1 tablespoon oil** in a medium pot or Dutch oven over medium-high. Add **chicken** and **remaining onion** and cook, stirring occasionally, until onion is soft and chicken is browned, 5-8 minutes.



5. Make salad

Add **cucumbers** and **half of the chopped cilantro** to bowl with **onions** and **ginger**. Season with $\frac{1}{4}$ **teaspoon salt** and toss to combine.



3. Bake rice

Stir in **garam masala**, **grated garlic**, **remaining ginger**, and $\frac{3}{4}$ **cup rice**, and cook until fragrant, about 2 minutes. Add **1 $\frac{1}{4}$ cups water**, and $\frac{1}{2}$ **teaspoon salt** to pot and bring to a boil. Cover and transfer pot to oven. Bake on bottom rack until water is absorbed and rice is cooked through, about 17 minutes.



6. Finish & serve

In a small bowl, combine **sour cream** with **2 teaspoons oil**, and season to taste with **salt** and **pepper**. Fluff **rice** with a fork and serve topped with **cucumber salad** and **sour cream**. Garnish with **remaining cilantro**. Enjoy!