

# DINNERLY



## Chicken and Pea Curry with Coriander and Garlic Rice



20-30 minutes



4 Servings

This moreish mild curry with silken chicken, creamy coconut milk and sweet peas spooned over nutty brown rice will satisfy a hungry house - and then some.

## WHAT WE SEND

### WHAT YOU NEED

- butter <sup>7</sup>
- sugar
- vegetable oil

### TOOLS

- large deep frypan
- large saucepan with lid
- sieve
- small saucepan

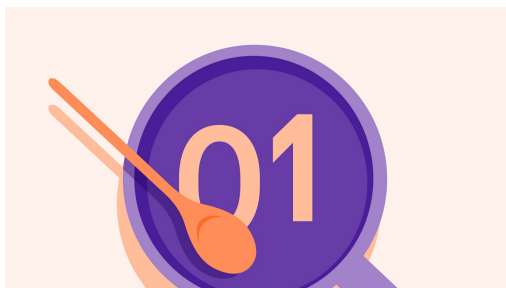
Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Milk (7). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 760kcal, Fat 40.2g, Carbs 58.3g, Proteins 38.3g



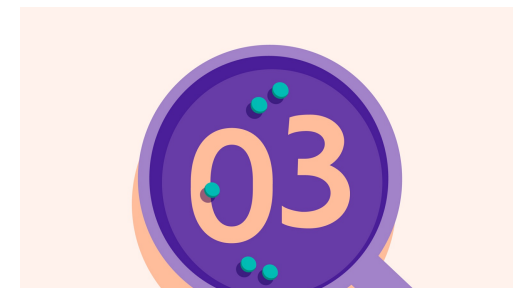
#### 1. Prep ingredients

Bring a large saucepan of water to the boil for the rice. Crush or finely chop **2 garlic cloves**. Reserve a few **coriander** sprigs, then finely chop the remainder, keeping the stems and leaves separate. Cut the **chicken** into 2cm chunks.



#### 2. Cook rice

Cook the **rice** in the pan of boiling water for 25 mins or until tender. Drain, then return to the pan and cover to keep warm.



#### 3. Brown chicken

Meanwhile, heat **1 tbs vegetable oil** in a large deep frypan over high heat. Stir-fry the **chicken** and **coriander stems** for 2 mins or until browned. Add **2 tbs Malaysian curry powder** and cook, stirring, for 1 min or until fragrant.



#### 4. Simmer curry

Add the **coconut milk** and **2 tsp sugar** and bring to a simmer. Reduce the heat to medium-low and cook for 5 mins. Add the **peas**, bring to a simmer and cook for a further 2 mins or until the curry is slightly thickened. Remove from the heat, taste, then season with **salt and pepper**.



#### 5. Serve up

Meanwhile, put the **garlic** and **40g butter** in a small saucepan over low heat and cook, stirring, until melted. Add the **chopped coriander leaves**, season with **salt and pepper**, then pour over the **rice** and stir to combine. Divide the **coriander rice** and **curry** among bowls, scatter with the **coriander sprigs** and enjoy.



#### 6. Make it yours

Scatter over some toasted chopped peanuts or cashews for a bit of crunch.