



## Chicken Tikka Masala

with Basmati Rice



30min



2 Servings

Step away from the delivery menu! This homemade chicken tikka will rival your favorite Indian takeout. The 30-minute meal features tender chunks of chicken breast simmered in a rich, tomato-based sauce. We serve the creamy curry over basmati rice, studded with sweet green peas and topped with fresh cilantro.



## What we send

- basmati rice (use  $\frac{3}{4}$  cup)
- 2½ oz peas
- 1 shallot
- 1 oz fresh ginger
- garlic (use 2 large cloves)
- ¼ oz fresh cilantro
- 12 oz pkg boneless, skinless chicken breasts
- curry powder (use 1 Tbsp)
- tomato paste (use 2 tablespoons)
- 1 container Greek yogurt <sup>7</sup>

## What you need

- kosher salt & pepper
- butter <sup>7</sup>
- olive oil
- sugar

## Tools

- fine-mesh sieve
- small saucepan
- medium Dutch oven or pot with lid

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

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 810kcal, Fat 31g, Carbs 77g, Proteins 54g



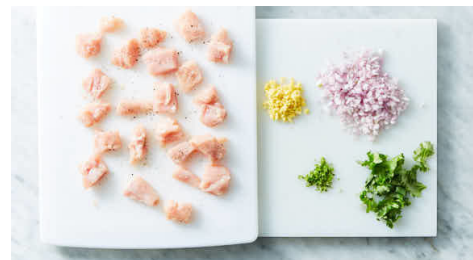
### 1. Cook rice

Rinse  **$\frac{3}{4}$  cup rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1¼ cups water** and  **$\frac{1}{2}$  teaspoon salt**, and bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Top cooked rice with **peas**, and keep covered until ready to serve



### 4. Sauté aromatics

Add **1 tablespoon each butter and oil** to same pot, then add **chopped shallots** and cook, stirring, over medium-high heat until golden, 2-3 minutes. Stir in **ginger, garlic, cilantro stems**, and **1 tablespoon of the curry powder**; cook until fragrant, about 1 minute. Stir in **2 tablespoons tomato paste** and **1 teaspoon sugar**; cook, stirring, 1-2 minutes.



### 2. Prep ingredients

Peel and finely chop **shallot**. Peel and finely chop **1 tablespoon ginger**. Peel and finely chop **2 teaspoons garlic**. Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole. Pat **chicken** dry and cut into 1-inch pieces; season with **salt and pepper**.



### 5. Simmer sauce

Add **1 cup water** and a **pinch each salt and pepper** to pot; bring to a boil over high heat. Reduce heat to medium, add **chicken and any resting juices**, and simmer, stirring occasionally, until sauce is thickened and chicken is cooked through, 3-4 minutes. Remove from heat, then stir in yogurt until incorporated. Season to taste with **salt and pepper**.



### 3. Brown chicken

Melt **1 tablespoon each butter and oil** in a Dutch oven or medium pot over medium-high heat. Add **chicken** to pot and cook, without stirring, until golden on one side but not cooked through, about 3 minutes. Transfer chicken to a plate.



### 6. Serve

Fluff **rice** with a fork, incorporating **peas**. Spoon **rice** into bowls and top with **chicken tikka masala**; garnish with **whole cilantro leaves** and serve. Enjoy!