



## Chicken Tikka Masala

with Jasmine Rice

30min 2 Servings

This 30-minute chicken tikka features tender pieces of chicken breast simmered in a rich, tomato-based sauce spiced with curry powder and fragrant aromatics of garlic, ginger, and cilantro. We serve the creamy curry over jasmine rice studded with sweet green peas and topped with fresh cilantro. It's a flavorful escape without the fuss.

## What we send

- 5 oz jasmine rice
- 5 oz peas
- 1 shallot
- 1 oz fresh ginger
- garlic
- 1/4 oz fresh cilantro
- 12 oz boneless, skinless chicken breasts
- 1/4 oz curry powder
- 6 oz tomato paste
- 4 oz mascarpone

## What you need

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

## Tools

- small saucepan
- medium Dutch oven or pot

**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 980kcal, Fat 51g, Carbs 84g, Proteins 51g



### 1. Cook rice

In a small saucepan, combine **rice**, **1 1/4 cups water**, and **1/2 teaspoon salt**, 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 (residual steam from rice will heat peas through).



### 2. Prep ingredients

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



### 3. Brown chicken

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



### 4. Sauté aromatics

Heat **1 tablespoon each of butter and oil** in same pot over medium-high. Add **chopped shallots** and cook, stirring, until golden, 2-3 minutes. Stir in **chopped ginger, garlic, cilantro stems** and **1 tablespoon curry powder**; cook, stirring, until fragrant, about 1 minute. Add **2 tablespoons tomato paste** and **2 teaspoons sugar**; cook, stirring, until paste turns brick-red, 1-2 minutes.



### 5. Simmer sauce

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



### 6. Serve

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