

# DINNERLY

## Ground Chicken Keema with Rice & Yogurt



20-30min



2 Servings

#### WHAT WE SEND

- 5 oz basmati rice
- 1 oz fresh ginger
- 2 plum tomatoes
- ¼ oz garam masala
- 10 oz pkg ground chicken
- 5 oz peas
- 13.5 oz can coconut milk <sup>15</sup>

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

#### TOOLS

- small saucepan
- large skillet

#### ALLERGENS

Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

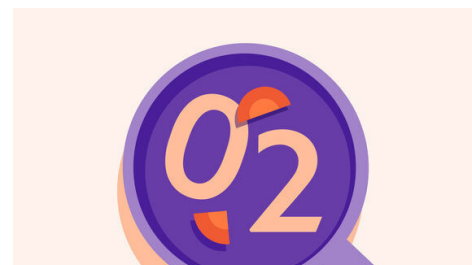
#### NUTRITION PER SERVING

Calories 808kcal, Fat 35g, Carbs 75g, Protein 44g



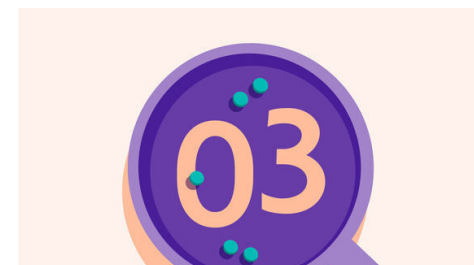
#### 1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



#### 2. Prep ingredients

Finely chop **1 teaspoon each of ginger and garlic**. Chop **tomatoes** into ½-inch pieces.



#### 3. Make tomato masala

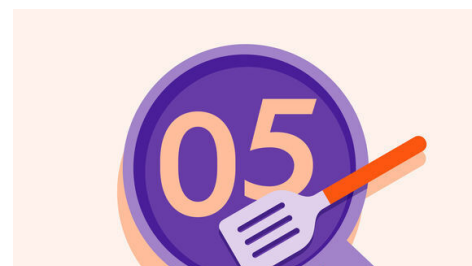
Heat **1 tablespoon oil** in a medium skillet over medium heat. Add **chopped ginger and garlic**; cook, stirring, until fragrant, 1-2 minutes. Add **tomatoes, garam masala, and a pinch of salt**; cook, stirring occasionally, until tomatoes have broken down, about 5 minutes.



#### 4. Finish keema

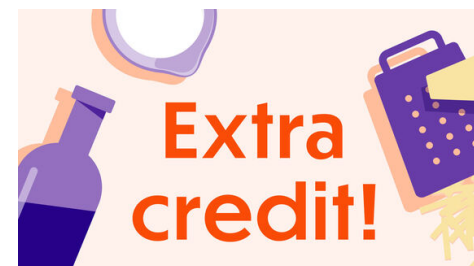
Add **chicken** to skillet with **tomato masala**; season with **salt** and **pepper**. Cook over medium-high heat, breaking up chicken into smaller pieces, until browned and cooked through, 3-5 minutes.

Stir in **peas** and **½ cup coconut milk** (save rest for own use); bring to a simmer. Reduce heat to medium low and simmer until flavors have melded, 3-4 minutes.



#### 5. Fluff rice & serve

Fluff **rice** with a fork. Serve **chicken keema** over rice. Enjoy!



#### 6.

**Extra credit!**