



20-Min: Chicken Curry

with Spinach & Buttered Naan



under 20min



2 Servings

We love rich curry, the kind that simmers for hours. But on a busy weeknight, what we really want is a flavorful curry that's ready in 20-minutes. The trick here is quick-cooking boneless chicken thighs; they are tender and add a ton of flavor to the tomato-based curry. Use the buttery naan to scoop up all of the delicious sauce.

What we send

- 1 oz fresh ginger
- 1 pkg boneless, skinless chicken thighs
- ¼ oz curry powder
- 2 (¾ oz) coconut milk powder ^{1,2}
- 6 oz tomato paste
- 1 oz scallions
- ¼ oz fresh cilantro
- 5 oz baby spinach
- 2 naan ^{3,1,4,5}

What you need

- butter ¹
- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- medium nonstick skillet
- medium skillet

Cooking tip

Step 5: Save time by toasting all the naan at once! Heat the broiler and toast naan directly on the upper rack, turning once or twice, until lightly charred in spots. (Watch closely as broilers vary.)

Allergens

Milk (1), Tree Nuts (2), Egg (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 37g, Carbs 75g, Protein 49g



1. Brown chicken

Finely chop **1 tablespoon peeled ginger**. Melt **2 tablespoons butter** in a medium nonstick skillet over medium-high heat; pour into a small bowl.

Pat **chicken** dry; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken; cook until lightly browned, 2-3 minutes per side (chicken will not be cooked through). Transfer to a plate.



4. Prep vegetables

While **chicken** simmers, trim **scallions**, then thinly slice. Coarsely chop **cilantro leaves and stems**.

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **spinach** (in large handfuls, stirring after each addition, if necessary) and **a pinch of salt**; cook until wilted. Transfer to a plate.



2. Start curry

In same skillet, combine **chopped ginger** and **1 tablespoon each of the melted butter and curry powder**; cook over low heat, stirring, until fragrant, about 10 seconds. Whisk in **all of the coconut milk powder, 1¼ cups water, 2 tablespoons tomato paste, 1 teaspoon sugar, and a pinch each of salt and pepper**; bring to a boil.



5. Toast naan

Brush both sides of each **naan** with **remaining melted butter** and toast over a gas flame (or in a hot skillet), turning once or twice until lightly charred, about 1 minute.



3. Add chicken & simmer

Return **chicken and any resting juices** to skillet with **curry**. Simmer over medium heat, stirring occasionally, until chicken is tender and cooked through, and sauce is slightly thickened, 8-10 minutes.



6. Finish & serve

Season **chicken curry** to taste with **salt** and **pepper**.

Serve **chicken curry** with **cilantro** and **sliced scallions** sprinkled over top and with **spinach, naan, and any remaining curry sauce** alongside. Enjoy!