

# DINNERLY



## Ground Chicken Keema with Tomatoes & Peas



20-30min



2 Servings

You ever taste chicken so good it feels like it should be illegal? This chicken keema might have you sneaking in bites when no one's looking! You wouldn't expect it from the big and bold flavors, but this classic Indian dish couldn't be easier to make. We cook tomatoes with garlic, ginger, and curry powder til they're soft and fragrant, then we add chicken and let it simmer in coconut milk. We've got you covered!

#### WHAT WE SEND

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

#### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- sugar

#### 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 650kcal, Fat 21g, Carbs 72g, Protein 42g



#### 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 heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



#### 2. Make tomato masala

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

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



#### 3. Cook chicken & simmer

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

Stir in **½ cup coconut milk** (save rest for own use); bring to a simmer. Reduce heat to medium low and simmer until flavors meld, 3–4 minutes. Stir in **peas** and **1 teaspoon sugar**; cook 1 minute more.



#### 4. Serve

Fluff **rice** with a fork.

Serve **chicken keema** over **rice**. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!