



Chicken Tikka Masala & Ready-to-Heat Rice

with Cilantro

This version of the recipe is customized with ready-to-heat white rice.



30min



2 Servings

What we send

- 1 yellow onion
- 1 oz fresh ginger
- ¼ oz fresh cilantro
- ¼ oz curry powder
- 6 oz tomato paste
- 3 oz mascarpone ⁷
- 10 oz pkg chicken breast strips
- 5 oz peas
- 10 oz ready to heat basmati rice

What you need

- kosher salt & ground pepper
- butter ⁷
- olive oil
- sugar
- garlic

Tools

- small saucepan
- medium Dutch oven or pot

Cooking tip

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Allergens

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

Nutrition per serving

Calories 1060kcal, Fat 65g, Carbs 83g, Protein 47g



1. Cook rice

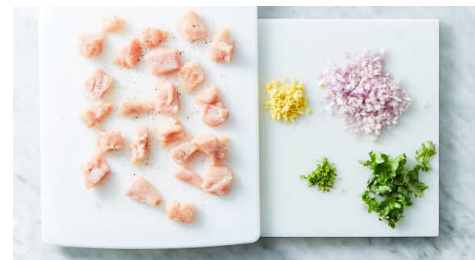
Heat **1 teaspoon oil** in a small saucepan over medium heat. Add **rice, peas,** and **2 teaspoons water**. Cook, stirring occasionally, until warm, 3-5 minutes. Cover to keep warm off heat until ready to serve.



4. Sauté aromatics

Heat **1 tablespoon each of butter and oil** in same pot over medium-high. Add **chopped onions** and cook, stirring, until golden, 2-3 minutes. Stir in **chopped ginger, garlic, cilantro stems** and **all of the 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.



2. Prep ingredients

Finely chop **½ cup onion**. Finely chop **1 tablespoon peeled ginger** and **2 teaspoons garlic**.

Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole.

Pat **chicken** dry and season all over with **salt** and **pepper**.



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 stir in **mascarpone** until incorporated. Season to taste 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.



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!