

# DINNERLY



## Chicken Curry

with Peas, Potatoes & Jasmine Rice



20-30min



2 Servings

This dish could be called Chicken Curry in a Hurry because it's so quick and easy to put together! Fork tender potato bites, juicy, lean chicken breast, and sweet peas are a killer combo for a curry. Served over a bed of jasmine rice, it's a comforting dish that explodes with flavor. We've got you covered!

## WHAT WE SEND

- boneless, skinless chicken breast
- jasmine rice
- garlic
- russet potatoes
- peas
- chicken broth concentrate

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

## TOOLS

- fine-mesh sieve
- small saucepan

## ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 740kcal, Fat 19g, Carbs 104g, Protein 35g



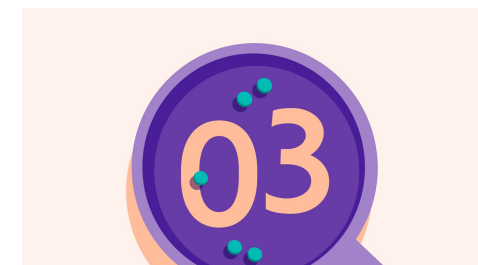
### 1. Prep garlic & rice

Peel and finely chop **1 large garlic clove**. Rinse **rice** in a fine-mesh sieve until the water runs clear. Heat **2 teaspoons oil** in a small saucepan over medium-high. Add garlic and cook until fragrant, 1–2 minutes.



### 2. Cook rice

Add **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Fluff rice with a fork. Cover to keep warm.



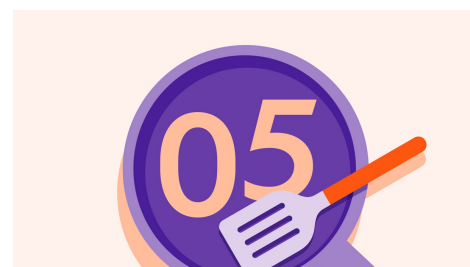
### 3. Brown chicken

Meanwhile, pat **chicken** dry, then cut into 1-inch pieces. Scrub **potato**, then cut into 1-inch pieces (no need to peel). Season chicken with **½ teaspoon salt** and **a few grinds pepper**. Heat **2 teaspoons oil** in a medium pot over medium-high. Add chicken, then cook until lightly browned all over, 3–4 minutes. Transfer chicken to a plate. Return pot to heat.



### 4. Build curry sauce

Heat **1½ tablespoons oil** in same pot over medium. Add **curry powder**; cook, stirring, until fragrant, about 30 seconds. Add **potatoes**, **broth concentrate**, **2½ cups water**, and **½ teaspoon salt**. Cover and bring to a boil. Uncover, reduce heat to medium-high, and cook until potatoes are fork-tender, about 7 minutes. Lightly crush some of the potatoes with a spoon.



### 5. Finish & serve

Return **chicken and any juices**, and **peas** to pot with **curry sauce**. Cook over medium-high until chicken is warm and peas are tender, about 4 minutes. Remove from heat. Season to taste with **salt** and **pepper**. Serve **rice** topped with **curry**. Enjoy!



### 6. Take it to the next level

Make a cucumber raita by mixing together Greek yogurt, diced Persian or English cucumbers, chopped cilantro, and seasoning with salt and pepper. Serve the curry with a dollop of raita on top.