

MARLEY SPOON



Chicken Curry

with Ginger Rice & Cucumber Raita



20-30min



2 Servings

You can't beat a weeknight meal that comes together in 30 minutes, like this Chicken Curry (...in a hurry!), it packs all of the flavor, without having to simmer for hours. Tender chunks of chicken, simmered with fresh ginger and curry powder, carrots and sweet green peas. Topped with a refreshing cucumber raita—an Indian condiment that combines fresh veggies with tangy yogurt. The curry is serve...

What we send

- carrots
- boneless, skinless chicken breasts
- basmati rice
- fresh ginger
- peas
- chicken broth concentrate
- cucumbers
- 7

What you need

- all-purpose flour ¹
- butter ⁷
- kosher salt & ground pepper

Tools

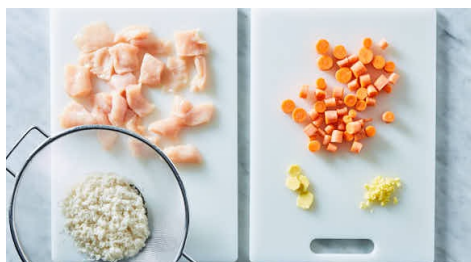
- box grater
- fine-mesh sieve
- small saucepan

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 23g, Carbs 77g, Protein 41g



1. Prep ingredients

Rinse **rice** in a fine-mesh sieve until water runs clear. Peel **half of the ginger** (save rest for own use). Finely chop 2 teaspoons ginger, then thinly slice the remainder. Pat **chicken** dry, then cut into 1-inch pieces. Scrub **carrots**, then cut into ½-inch pieces (no need to peel).



2. Cook ginger rice

Transfer **rice** and **sliced ginger** to a small saucepan. Add **1 ¼ cups water** and **½ teaspoon salt**, then bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Remove from heat and cover to keep warm.



3. Brown chicken

In a medium bowl, season **chicken** with **1 tablespoon flour**, **½ teaspoon salt**, and **a few grinds pepper**. Heat **1 tablespoon oil** in a medium pot over medium-high. Add chicken and cook, stirring, until lightly browned in spots, 3-4 minutes. Transfer to a heatproof bowl, then return pot to stovetop.



4. Build curry

Heat **1 tablespoon oil** in same pot over medium-high. Add **carrots** and **a pinch each salt and pepper**. Cover and cook until **carrots** are barely tender, about 4 minutes. Add **all of the curry powder** and **chopped ginger**. Cook until fragrant, about 30 seconds, scraping any browned bits from the bottom with a spoon.



5. Add chicken & simmer

Add **chicken and any juices, broth concentrate, peas, and 1 cup water**. Bring to a brisk simmer, then partially cover. Cook until **carrots** are tender, about 5 minutes. Uncover and continue cooking, if necessary, until the sauce is the consistency of heavy cream, about 2 minutes more. Stir in **½ tablespoon butter**. Season to taste with **salt and pepper**.



6. Make raita & serve

While **curry** simmers,, trim ends from **cucumber**, then coarsely grate on the large holes of a box grater into a medium bowl. Add **yogurt, 1 teaspoon oil**, add **a pinch each salt and pepper**. Fluff **rice** with a fork, discarding **sliced ginger**. Serve **curry** with **rice** topped with **a dollop of raita**. Enjoy!