

# DINNERLY



## Chicken Korma Curry with Brown Rice & Peas



30min



2 Servings

Despite how complex they taste, a good curry doesn't have to be hard to make. All you need for this korma curry is tomato paste and coconut milk flavored with garlic and garam masala spice. Stir in chicken and peas, serve over brown rice, and this meal will be on the table faster than delivery can get to your door. We've got you covered!

## WHAT WE SEND

- ¼ oz fresh cilantro
- ½ lb pkg chicken breast strips
- 6 oz tomato paste
- 5 oz peas
- ¼ oz garam masala
- 2 (¾ oz) coconut milk powder <sup>7,15</sup>
- 5 oz quick-cooking brown rice

## WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- sugar
- apple cider vinegar (or vinegar of your choice)

## TOOLS

- small saucepan
- microplane or grater
- medium skillet

## ALLERGENS

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 560kcal, Fat 18g, Carbs 68g, Protein 38g



### 1. Cook rice

Bring a small saucepan of **salted water** to a boil over high heat. Add **rice** and boil (like pasta!), stirring occasionally, until just tender, about 22 minutes. Drain in a fine-mesh sieve. Set aside until ready to serve.

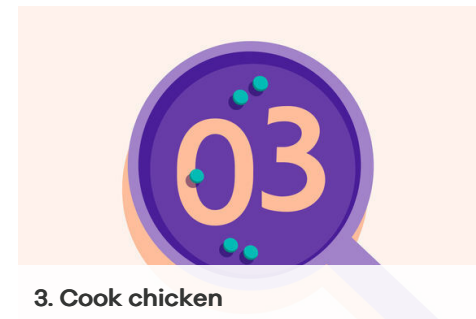


### 2. Prep ingredients

Finely grate **1 teaspoon garlic**.

Pick **cilantro leaves** from stems; discard stems.

In a liquid measuring cup, combine **all of the coconut milk powder** with **1 cup hot tap water**.



### 3. Cook chicken

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

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate; reserve skillet.



### 4. Build curry & simmer

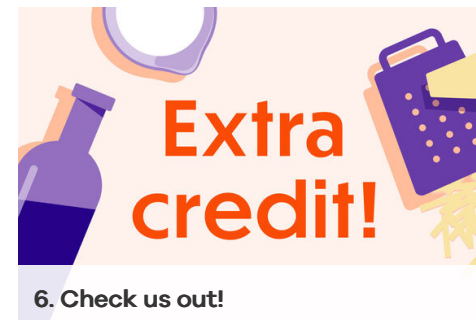
To same skillet over medium heat, add **grated garlic**, **garam masala**, and **1 heaping tablespoon tomato paste**. Cook, stirring, until paste turns brick red and aromatics are fragrant, 1–2 minutes. Stir in **coconut milk**; bring to a simmer. Reduce heat to low and simmer, stirring, until thickened, about 2 minutes.



### 5. Finish & serve

Stir in **peas** and **chicken** until heated through, about 2 minutes. Stir in ½ **teaspoon sugar** and 1½ **teaspoons vinegar**. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **chicken korma curry** over **rice** with **cilantro leaves** sprinkled over top. Enjoy!



### 6. Check us out!

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