

MARLEY SPOON



Chicken Biryani & Ready to Heat Rice

with Pickled Onions, Yogurt & Cashews



45min



2 Servings

This warmly spiced, comforting rice dish is welcome on our tables any time of year. We sauté flavorful chicken thighs and basmati rice with fresh ginger, garlic, and curry powder before cooking it with fresh green beans to tender, steamy perfection. Homemade pickled onions are an easy flavor-packed garnish that pair with crunchy cashews and creamy yogurt for this additively aromatic meal.

What we send

- 1 red onion
- 1 oz fresh ginger
- garlic
- ½ lb green beans
- 10 oz pkg cubed chicken thighs
- ¼ oz curry powder
- 1 oz golden raisins
- 5 oz basmati rice
- 1 oz salted cashews ¹
- 4 oz Greek yogurt ²

What you need

- kosher salt & ground pepper
- white wine vinegar (or vinegar of choice)
- sugar
- olive oil

Tools

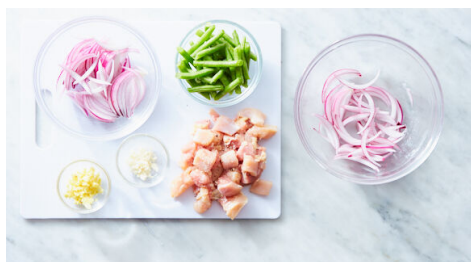
- medium Dutch oven or skillet

Allergens

Tree Nuts (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 29g, Carbs 97g, Protein 47g



1. Prep ingredients

Thinly slice **onion**. Finely chop **1 tablespoon each of ginger and garlic**. Trim **green beans** and halve crosswise.

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

In a small bowl, toss to combine **¼ cup of the sliced onions, 1 tablespoon vinegar, 1 teaspoon sugar**, and **¼ teaspoon salt**; set aside until step 5.



4. Prep cashews & yogurt

Coarsely chop **cashews**.

Thin **yogurt** with **1-2 teaspoons water**, if desired; season to taste with **salt** and **pepper**.



2. Start biryani

Heat **2 tablespoons oil** in a medium Dutch oven or skillet over medium-high. Add **remaining sliced onions** and **a pinch of salt**; cook, stirring, until softened, 3-5 minutes. Add **chicken**; cook, stirring, until browned on all sides, 3-5 minutes. Add **curry powder, ginger, and garlic**; cook, stirring frequently, until spices are fragrant, 1 minute.



3. Cook biryani

Stir in **green beans, raisins, ½ cup water**, and **½ teaspoon salt**; bring to a boil. Cover and cook on medium-low heat until **chicken** is cooked through and green beans are tender, 2-3 minutes. Stir in **rice**. Cover and cook on medium-low heat until rice is heated through, 5-8 minutes. Remove from heat and rest, covered, for 5 minutes.



5. Finish

Fluff **chicken biryani** with a fork; season to taste with **salt** and **pepper**.

Serve with **yogurt, pickled onions** and **cashews**.



6. Serve

Enjoy!