

MARLEY SPOON



Palak Chicken

& Basmati Rice



30-40min



2 Servings

The beloved Indian dish gets a twist! Instead of cheese, lean chicken breast strips simmer in a rich and dairy-free curry that we make with sweet baby spinach, fresh ginger and garlic, garam masala, and coconut milk. We toast cumin seeds to create a flavorful oil to drizzle on top, and steamy basmati rice is perfect to soak it all up.

What we send

- 5 oz basmati rice
- 10 oz pkg chicken breast strips
- ¼ oz cumin seeds
- 13.5 oz can coconut milk ¹
- 1 oz fresh ginger
- garlic
- 1 plum tomato
- 5 oz baby spinach
- ¼ oz garam masala

What you need

- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar (or apple cider vinegar)

Tools

- small saucepan
- rimmed baking sheet
- large nonstick skillet
- blender, food processor, or immersion blender

Allergens

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

Nutrition per serving

Calories 960kcal, Fat 55g, Carbs 73g, Protein 44g



1. Cook rice

In a small saucepan, combine **rice, 1 ¼ cups water**, and **½ teaspoon salt**, bring to a boil. Cover; cook over low until liquid is absorbed, about 17 minutes. Remove from heat and keep covered.



4. Prep & blend sauce

Peel and roughly chop **2 teaspoons each of ginger and garlic**. Roughly chop **tomato**.

To a blender, add **spinach, tomatoes, remaining coconut milk, chopped garlic and ginger, garam masala, 2 teaspoons of the cumin seeds and oil, ¾ teaspoon salt**, and **a few grinds of pepper**. Blend on high until smooth.



2. Season chicken

Pat **chicken** dry; cut into 1-inch pieces if necessary, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a large nonstick 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 and wipe skillet clean.



5. Cook sauce & chicken

Transfer **sauce to reserved skillet**; bring to a simmer over medium heat. Reduce heat to medium-low and simmer until slightly thickened and flavors have melded, about 10 minutes. Add **chicken and any resting juices** and simmer until cooked through, 5-8 minutes. Stir in **1 teaspoon sugar** and **½ teaspoon vinegar**. Season to taste with additional **salt, pepper**, and **sugar**.



3. Make cumin oil

Heat **2 tablespoons oil** in same skillet over medium. Add **cumin seeds**; toast, stirring, until fragrant, 1-2 minutes. Transfer to a small bowl; reserve skillet for step 5.

Transfer **¼ cup coconut milk** to a small bowl; reserve for step 6.



6. Finish & serve

Fluff **rice** with a fork. Serve in bowls with **palak chicken** spooned over top. Drizzle with **reserved coconut milk** and **remaining cumin seeds and oil**. Enjoy!