

DINNERLY



Chicken Keema Curry with Basmati Rice



30min



2 Servings

We know that a delicious homemade curry must seem like it takes hours to simmer into all of that curry goodness, but fear not! Garam masala and coconut milk powder bring that signature spiced creaminess to a luscious chicken keema curry with onions, tomato, and cilantro that comes together in a snap. Can't forget the fluffy basmati rice to soak it all up! We've got you covered!

WHAT WE SEND

- 5 oz basmati rice
 - 1 yellow onion
 - 1 plum tomato
 - ¼ oz fresh cilantro
 - ¼ oz garam masala
 - 10 oz pkg ground chicken
 - ¾ oz coconut milk powder
- 7,15

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

TOOLS

- small saucepan
- 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

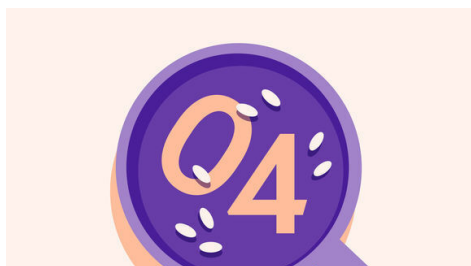
Calories 630kcal, Fat 21g, Carbs 68g, Protein 40g



1. Prep ingredients

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover; cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered, off heat.

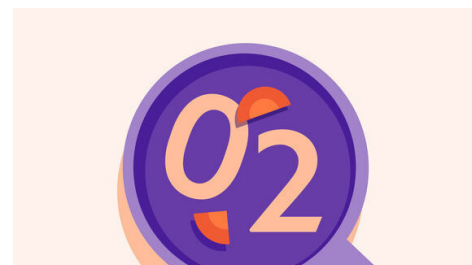
Finely chop **half of the onion**. Finely grate **2 teaspoons garlic**. Chop **tomato** into ¼-inch pieces. Pick **cilantro leaves** and reserve for step 4; finely chop stems.



4. Simmer & serve

Bring **chicken curry** to a boil and simmer on medium-low heat, stirring occasionally until thickened, 5–7 minutes. Season to taste with **salt** and **pepper**.

Coarsely chop **cilantro leaves**; stir half into **curry**. Serve **chicken keema curry** over **rice**; sprinkle with **remaining cilantro**. Enjoy!



2. Begin curry

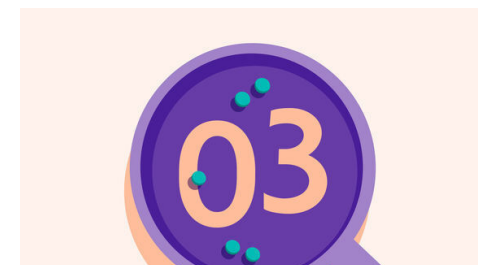
In a medium skillet, heat **2 tablespoons oil** over medium. Add **onions** and **a pinch of salt**. Cook, stirring occasionally, until lightly browned, 5–7 minutes.

Add **garlic**, **cilantro stems**, and **garam masala**; cook, stirring frequently, until fragrant, about 1 minute. Add **tomatoes** and **a pinch of salt**; cook until tomatoes begin to break down, 2–3 minutes.



5. ...

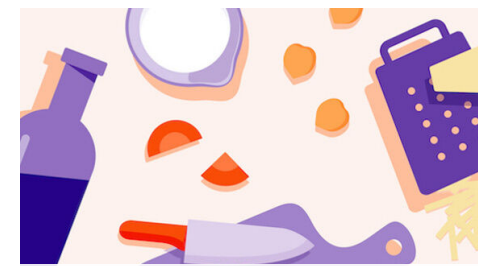
What were you expecting, more steps?



3. Add chicken

Add **chicken** to skillet; season with **salt** and **pepper**. Increase heat to high and cook, breaking up meat into smaller pieces and scraping up browned bits with a spoon, until bottom of skillet is dry and mixture begins to sizzle, 4–5 minutes.

Add **coconut milk powder** and **½ cup water**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!