

DINNERLY



Low-Cal Chicken Korma Curry over Jasmine Rice



ca. 20min



2 Servings

Is this korma calling your name? We're pretty sure we heard it right. This Indian staple boasts a fragrant, creamy curry sauce thanks to coconut milk powder, tomato paste, and a healthy dose of garam masala. Lean chicken breast strips, tender peas, and jasmine rice will soak it right up. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ½ lb pkg chicken breast strips
- 2 (¾ oz) coconut milk powder ^{7,15}
- ¼ oz garam masala
- 6 oz tomato paste
- 5 oz peas

WHAT YOU NEED

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

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 16g, Carbs 73g, Protein 36g



1. Cook rice

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



2. Prep ingredients

Finely grate **1 teaspoon garlic**.

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

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



3. CHICKEN VARIATION

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.

Add **grated garlic**, **garam masala**, and **1 heaping tablespoon tomato paste**. Cook until tomato paste turns brick red and aromatics are fragrant, 1–2 minutes.



4. Build broth & add peas

Add **coconut milk** to skillet with **chicken** and bring to a simmer. Reduce heat to low and simmer, stirring, until sauce has thickened, about 2 minutes.

Add **peas** and cook until heated through, about 2 minutes more.



5. Finish & serve

To same skillet, 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**. Enjoy!



6. Lime to the rescue!

Don't have vinegar? Add a squeeze of lime instead. A sprinkle of cilantro leaves over top before serving wouldn't hurt either.