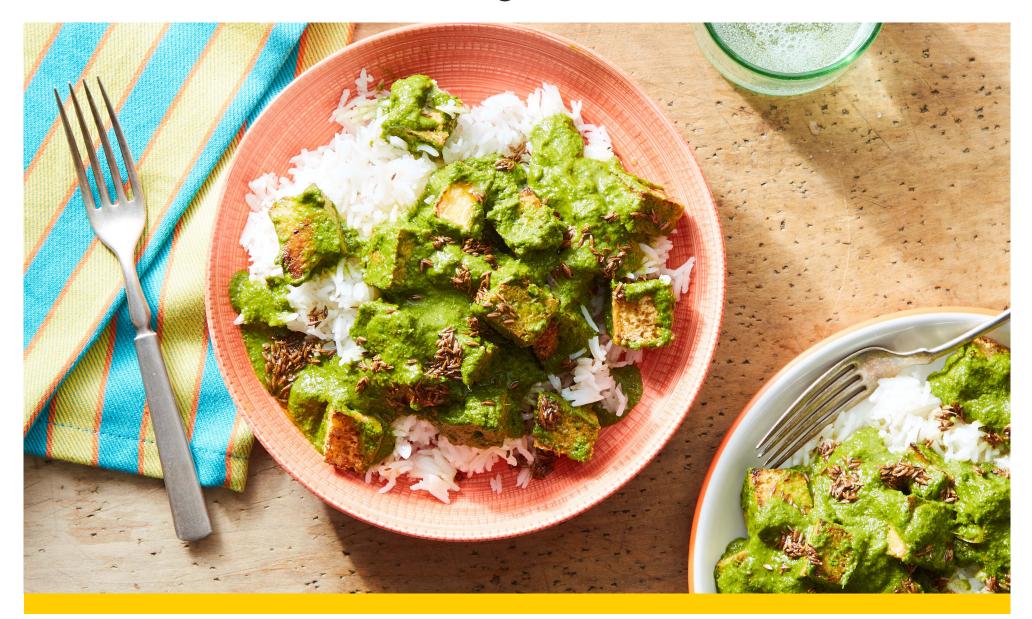
MARLEY SPOON



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 piece 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, 1¼ 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.



We've tailored the instructions below to match your recipe choices. Happy cooking!

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.



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.



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.



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**.



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!