

DINNERLY



Chicken Korma Curry over Jasmine Rice



30min



2 Servings

Despite how complex they taste, a good curry doesn't have to be hard to make. All you need for this korma curry is tomato paste and coconut milk flavored with garlic and garam masala spice. Stir in chicken and peas, serve over fluffy jasmine rice, and this meal will be on the table faster than delivery can get to your door. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ¼ oz fresh cilantro
- 2 (¾ oz) coconut milk powder ^{7,15}
- ½ lb pkg ready to heat chicken cutlets ^{1,3,7}
- ¼ oz garam masala
- 6 oz tomato paste
- 5 oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- sugar
- apple cider vinegar (or vinegar of your choice)

TOOLS

- small saucepan
- microplane or grater
- medium skillet

ALLERGENS

Wheat (1), Egg (3), 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 37g



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**.

Pick **cilantro leaves** from stems; discard stems.

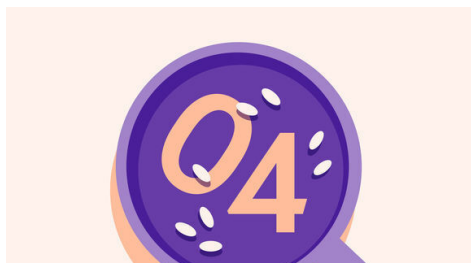
In a liquid measuring cup, combine **all of the coconut milk powder** with **1 cup hot tap water**.



3. Cook chicken

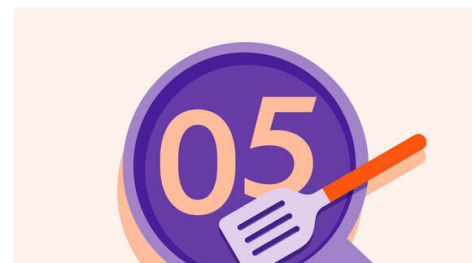
Pat **chicken** dry; season all over with **salt** and **pepper**.

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. Transfer to a plate; reserve skillet.



4. Build curry & simmer

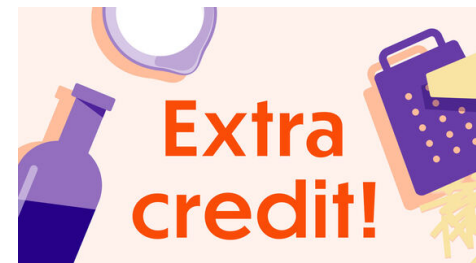
To same skillet over medium heat, add **grated garlic, garam masala**, and **1 heaping tablespoon tomato paste**. Cook, stirring, until paste turns brick red and aromatics are fragrant, 1–2 minutes. Stir in **coconut milk**; bring to a simmer. Reduce heat to low and simmer, stirring, until thickened, about 2 minutes.



5. Finish & serve

Stir in **peas** and **chicken** until heated through, about 2 minutes. 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** with **cilantro leaves** sprinkled over top. Enjoy!



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