



Chicken Curry & Basmati Rice

with Peas & Cilantro



40-50min



2 Servings

There are few dishes more comforting and filling than a classic Indian curry. Juicy cubed chicken thighs provide the protein while garlic, ginger, and cilantro lend delicious aromatics. Curry powder and coconut milk powder create the signature spiced creaminess for a luscious curry dotted with diced tomatoes and peas. Basmati rice soaks it all up for each satisfying bite.

What we send

- 5 oz basmati rice
- 1 yellow onion
- 1 piece fresh ginger
- garlic
- 1 plum tomato
- ¼ oz fresh cilantro
- 10 oz pkg cubed chicken thighs
- ¼ oz curry powder
- ¾ oz coconut milk powder ^{1,2}
- 2½ oz peas

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- microplane or grater
- medium skillet

Allergens

Milk (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 22g, Carbs 71g, Protein 38g



1. Cook rice; prep

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

Finely chop **half of the onion**. Finely grate **2 teaspoons each of ginger and garlic**. Chop **tomato** into ¼-inch pieces. Pick **cilantro leaves** from **stems**; reserve leaves, finely chop stems.



4. Simmer & serve

Cover and simmer over medium-low heat, stirring occasionally, until **chicken** is cooked through and **sauce** is lightly thickened, about 10 minutes. Uncover and stir in **peas**; simmer until bright green and tender, 1 minute. Season with **salt and pepper**.

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



2. Brown chicken

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

In a medium skillet, heat **1 tablespoon oil** over medium-high. Add chicken; cook, undisturbed, until browned on bottom, 2-3 minutes (may not be cooked through); transfer to a plate. Lower heat to medium; add **onions**, **1 tablespoon oil**, and **a pinch of salt**. Cook, stirring occasionally, until lightly browned, 5-7 minutes.



5. ...

Looking for more steps?



3. Begin curry

Add **garlic**, **ginger**, **cilantro stems**, and **curry powder** to skillet; cook, stirring frequently, until fragrant, about 1 minute. Add **tomatoes** and **a pinch of salt**. Cook, scraping any browned bits from bottom of skillet, until tomatoes begin to break down, 2-3 minutes.

Add **chicken**, **coconut milk powder**, and **½ cup water**; bring mixture to a simmer.



6. ...

You won't find them here! Enjoy your Marley Spoon meal!