

# 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 <sup>1,2</sup>
- 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 (1), Tree Nuts (2). 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.