

DINNERLY



Pumpkin Chicken Curry

with Jasmine Rice, Cilantro & Fried Onions



30-40min



2 Servings

Who says pumpkin is only for pie? Maybe pumpkin wants to reinvent itself. You let the pumpkin be a curry, and the pumpkin will let you be whatever you want. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- ¼ oz curry powder
- 15 oz can pumpkin purée
- ¾ oz coconut milk powder^{2,3}
- ½ oz fish sauce¹
- ½ lb pkg ready to heat chicken
- ¼ oz fresh cilantro
- ½ oz fried onions

WHAT YOU NEED

- neutral oil
- sugar
- kosher salt & ground pepper

TOOLS

- small saucepan
- medium nonstick skillet

ALLERGENS

Fish (1), Milk (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 30g, Carbs 77g, Protein 33g



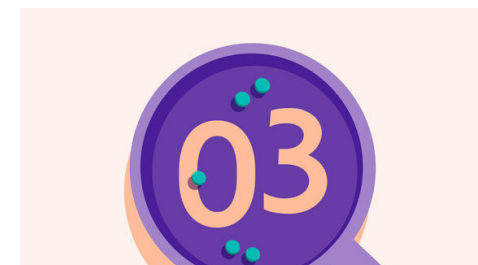
1. Cook rice

In a small saucepan, combine **rice** and **1¼ cups water**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, 17–20 minutes. Keep covered off heat until ready to serve.



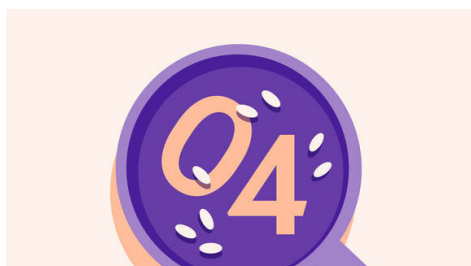
2. Cook pumpkin curry paste

In a medium nonstick skillet, combine **curry powder** and **2 tablespoons oil**. Cook over medium heat, stirring frequently, until spices are bubbling and fragrant, 1–2 minutes. Add **half of the pumpkin purée** (about ¾ cup, save rest for own use); stir until incorporated. Continue cooking, stirring occasionally, until pumpkin is very thick and slightly darkened in color, about 5 minutes.



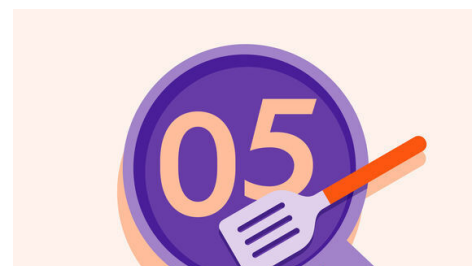
3. Simmer curry sauce

To skillet, add **coconut milk powder**, **fish sauce**, **1 cup water**, and **1 tablespoon sugar**. Bring to a boil, cover, then simmer on medium-low heat, stirring occasionally, until slightly thickened, 10 minutes.



4. Simmer chicken

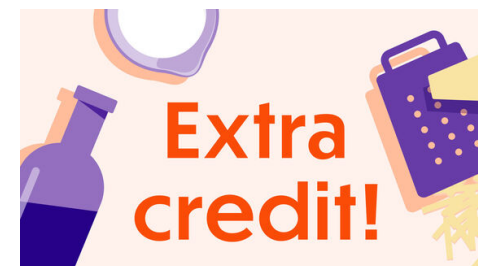
Pat **chicken** dry; cut into 1-inch pieces, if necessary. Season all over with **salt** and **pepper**. Add chicken to **curry sauce** and cook on medium-low heat, covered, until cooked through, 3–5 minutes.



5. Finish & serve

Finely chop **cilantro leaves and stems**; stir into **curry**. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Divide **curry** and **rice** between bowls; top with **fried onions**. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.