

DINNERLY



Chicken Curry with Sweet Potatoes & Peas:

Double the Servings. Same Price.



30-40min



2 Servings

There is A LOT to love about this curry, and we're not just talking about the XL portions. The tender chicken, sweet potatoes, and green peas all simmered together in a warm, rich sauce combine to make a big hug in food form.

Bonus: You'll get enough food to serve TWICE the amount of people! But pay the SAME low Dinnerly price! Super saver, indeed. (2-p plan makes 4 servings; 4-p plan makes 8 servings.)

WHAT WE SEND

- 2 (5 oz) pkgs jasmine rice
- garlic
- 1 sweet potato
- 10 oz pkg cubed chicken thighs
- curry powder
- tomato paste (use 2 Tbsp)
- 5 oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷

TOOLS

- medium saucepan
- medium Dutch oven or pot with lid

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 510kcal, Fat 12g, Carbs 78g, Proteins 22g



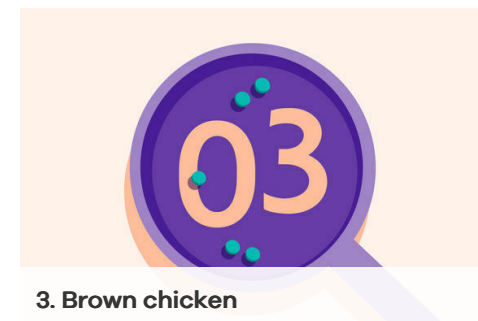
1. Cook rice

In a medium saucepan, combine **rice**, **2 cups water**, and **1 teaspoon salt**; bring to a boil. Cover, reduce heat to low, and cook until rice is tender and water is absorbed, about 17 minutes.



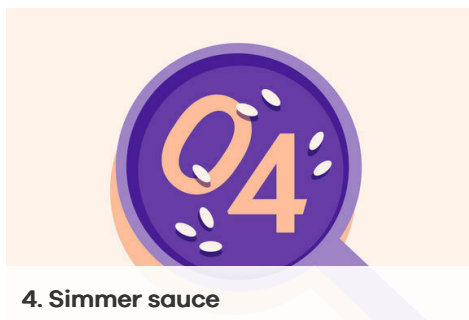
2. Prep ingredients

While **rice** cooks, finely chop **2 teaspoons garlic**. Scrub **sweet potato**, then chop into ½-inch pieces. Pat **chicken** dry and season all over with **salt** and **pepper**.



3. Brown chicken

Heat **1 tablespoon oil** in a medium dutch oven or pot over medium-high. Add **chicken** and cook, stirring once or twice, until deeply browned (oil will spatter so be careful!), 5–7 minutes. Reduce heat to medium, then add **chopped garlic**, **curry powder**, and **2 tablespoons tomato paste**; cook, stirring, until tomato paste turns dark red, 1-2 minutes.



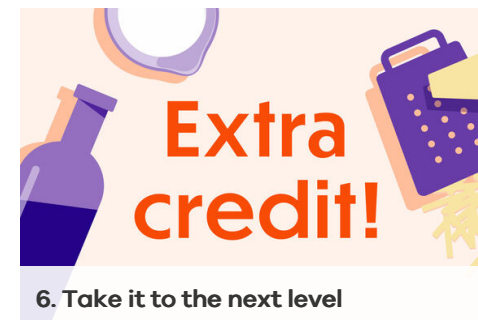
4. Simmer sauce

Add **sweet potatoes**, **2 cups water**, and ½ **teaspoon salt**, scraping up any browned bits from the pot. Bring to a simmer, then cook over medium heat, stirring occasionally, until **sauce** is thickened and **sweet potatoes** are tender but not falling apart, about 15 minutes.



5. Finish & serve

Add **peas** and **2 tablespoons butter** to pot with **curry**; cook until warmed through and just tender, about 2 minutes. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork, then serve **rice** with **chicken curry** spooned over top. Enjoy!



6. Take it to the next level

Top this dish off with toasted coconut, raisins, cashews, or even a dollop of plain yogurt!