



# Chinese-Style Chicken Curry

## with Smashed Cucumber Salad

Discovery Special

Spicy

35 Minutes



Chicken Breast,  
Diced\*  
310 g | 620 g



Basmati Rice  
¾ cup | 1 ½ cups



Cornstarch  
1 tbsp | 2 tbsp



Mini Cucumber  
4 | 8



Sugar Snap Peas  
113 g | 227 g



Garlic, cloves  
1 | 2



Cashews,  
chopped  
28 g | 56 g



Vegetarian Oyster  
Sauce  
¼ cup | ½ cup



Chicken Stock  
Powder  
2 tbsp | 4 tbsp



Curry Paste  
2 tbsp | 4 tbsp



Sesame Oil  
1 tbsp | 2 tbsp



Soy Sauce  
1 tbsp | 2 tbsp



Seasoned Rice  
Vinegar  
½ tbsp | 1 tbsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



### Cook rice

- Before starting, wash and dry all produce.

- Add **1 ¼ cups** (2 ½ cups) **water** and **½ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and liquid is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

2



### Prep salad

- Trim ends of **cucumbers**.
- Using a rolling pin or the flat side of a meat mallet, gently smash **cucumbers** until flattened and beginning to burst.
- Cut **cucumbers** into 1-inch pieces.
- Transfer **cucumbers** to a large bowl. Sprinkle with **½ tsp** (¼ tsp) **salt**, then mix to combine.
- Set aside to allow salt to draw out excess moisture in **cucumbers**.

3



### Prep curry and toast cashews

- Meanwhile, trim, then halve **sugar snap peas**.
- Peel, then mince or grate **garlic**.
- Combine **cornstarch**, **oyster sauce**, **stock powder**, **curry paste**, **half the soy sauce** and **¾ cup** (1 ½ cups) **cold water** in a medium bowl. Season with **pepper**.
- Heat a large non-stick pan over medium heat.
- When hot, add **cashews** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Remove from heat.
- Transfer **cashews** to a plate.

4



### Start curry

- Pat **chicken** dry with paper towels.
- Reheat the same pan over medium-high.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken** and **half the garlic**. Cook, stirring often, until **chicken** is golden, 3-4 min.
- Add **curry mixture** (from step 3) to the pan. Bring **sauce** to a boil. Once boiling, reduce heat to medium-low. Cook, stirring often, until **mixture** thickens and **chicken** is cooked through, 6-8 min.\*\*
- Add **sugar snap peas**. Cook, stirring often, until tender-crisp, 1-3 min.

5



### Make cucumber salad

- Using a strainer, drain and rinse **cucumbers** under cold water. Shake as much water off as possible.
- Add **half the vinegar** (use all for 4 ppl), **half the sesame oil**, **remaining garlic**, **remaining soy sauce** and **½ tsp** (1 tsp) **sugar** to the large bowl (from step 2). Season with **pepper**, then whisk to combine.
- Add **cucumbers** to the bowl, then toss to coat.

6



### Finish and serve

- Fluff **rice** with a fork, then stir in **remaining sesame oil**. Divide between bowls.
- Spoon **chicken curry** over **rice**. Sprinkle **cashews** over top.
- Serve **smashed cucumber salad** alongside.

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.