



Chicken Korma-Style Curry

with Rice and Garlic Flatbreads

Spicy

30 Minutes



Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

Chicken Breasts* 2 | 4

Tofu 1 | 2

Chicken Breasts* 4 | 8



Chicken Thighs*
280 g | 560 g



Tikka Sauce
½ cup | 1 cup



Cashews, chopped
28 g | 56 g



Basmati Rice
¾ cup | 1 ½ cups



Flatbread
2 | 4



Curry Paste
2 tbsp | 4 tbsp



Yellow Onion
1 | 2



Cream
56 ml | 113 ml



Garlic, cloves
3 | 6



Cilantro
7 g | 7 g

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.

Pantry items | Salt, oil, pepper, unsalted butter

Cooking utensils | Baking sheet, large non-stick pan, measuring cups, measuring spoons, medium pot, paper towels, silicone brush, small bowl

1



Cook rice

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Add **1 ¼ cups** (2 ½ cups) **water** and **¼ tsp** (½ 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 the pot from heat. Set aside, still covered.

4



Finish curry

- Stir in **tikka sauce**, **2 tbsp** (4 tbsp) **butter** and **½ cup** (1 cup) **water**.
- Add **chicken** back to the pan. Stir to combine.
- Cover and cook, stirring occasionally, until **sauce** thickens slightly and **chicken** is cooked through, 8-10 min.**

2



Sear chicken

Swap | **Chicken Breasts**

Swap | **Tofu**

×2 Double | **Chicken Breasts**

- Meanwhile, pat **chicken** dry with paper towels.
- Cut into ½-inch pieces, then season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**.
- Cook, stirring occasionally until golden, 4-6 min.
- Transfer to a plate.

5



Make garlic flatbreads

- Meanwhile, add **remaining garlic** and **1 tbsp** (2 tbsp) **oil** to a small bowl. Season with **salt** and **pepper**, then stir to combine.
- Brush **garlic oil** over **flatbreads**, then transfer to an unlined baking sheet.
- Bake **flatbreads** in the **middle** of the oven, flipping halfway through, until slightly toasted, 4-5 min.

3



Prep and start curry

- Roughly chop **cilantro**.
- Finely chop **cashews**.
- Peel, then mince or grate **garlic**.
- Peel, then cut **onion** into ¼-inch pieces.
- Reheat the same pan over medium.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then **onions**, **cashews**, **curry paste** and **half the garlic**.
- Season with **salt** and **pepper**. Cook, stirring often, until **onions** soften slightly, 3-4 min.

6



Finish and serve

- Remove **curry** from heat, then stir in **cream**.
- Fluff **rice** with a fork. Divide between plates, then spoon **curry** over top.
- Sprinkle with **cilantro**.
- Serve **garlic flatbreads** alongside.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

2 | Sear chicken

Swap | **Chicken Breasts**

If you've opted to get **chicken breasts**, prep and cook them in the same way the recipe instructs you to prep and cook the **chicken thighs**.

2 | Sear tofu

Swap | **Tofu**

If you've opted to get **tofu**, pat **tofu** dry with paper towels. Using a fork, poke **tofu** all over, then cut into ½-inch pieces. Season **tofu** in the same way the recipe instructs you to season the **chicken**. Cook, turning occasionally, until crispy and golden-brown all over, 6-7 min. Follow the rest of the recipe as written.

2 | Sear chicken

×2 Double | **Chicken Breasts**

If you've opted for **double chicken breasts**, prep and cook in the same way the recipe instructs you to prep and cook the **regular portion of thighs**. Work in batches, if necessary.

* 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.