



Chicken and Spinach Curry

with Garlic-Cilantro Rice

Family Friendly 20-30 Minutes

Customized Protein

+ Add

Swap

or

x2 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)

Swap



Chicken Breasts
2 | 4

Swap



Tofu
1 | 2



Chicken Thighs
280 g | 560 g



Tikka Sauce
½ cup | 1 cup



Cream Cheese
1 | 2



Baby Spinach
56 g | 113 g



Tomato
1 | 2



Yellow Onion
1 | 1



Garlic Salt
1 tsp | 2 tsp



Basmati Rice
¾ cup | 1 ½ cups



Chicken Broth Concentrate
1 | 2



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 | Sugar, unsalted butter, salt, pepper

Cooking utensils | Large non-stick pan, measuring cups, measuring spoons, medium pot, paper towels

1



Cook rice

- Before starting, wash and dry all produce.

- Combine **rice**, **broth concentrate**, **1 ¼ cups** (2 ½ cups) **water** and **¼ tsp** (½ tsp) **garlic salt** in a medium pot.
- Cover and bring to a boil over high heat.
- Once boiling, 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



Make sauce

- Reheat the pan (from step 2) with **reserved fat** over medium-high.
- Add **onions** and **tomatoes**. Cook, stirring occasionally, until **veggies** soften slightly, 2-3 min. Season with **salt** and **pepper**.
- Add **tikka sauce**, **cream cheese**, **½ tsp** (1 tsp) **sugar** and **¼ cup** (½ cup) **water**.
- Cook, stirring often, until **cream cheese** melts and **sauce** comes to a simmer.

2



Start chicken

🔄 Swap | **Chicken Breasts**

🔄 Swap | **Tofu**

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **chicken** dry with paper towels.
- Cut **chicken** into 1-inch pieces. Season with **pepper** and **remaining garlic salt**.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then swirl until melted.
- Add **chicken**. Sear until golden-brown, 2-3 min per side.
- Transfer to a plate, reserving **fat** in the pan. (**NOTE:** Chicken will finish cooking in step 5.)

5



Finish chicken

- Once **sauce** is simmering, return **chicken** to the pan.
- Cook, stirring occasionally, until **chicken** is cooked through, 3-4 min.**
- Add **spinach** and **1 tbsp** (2 tbsp) **butter**.
- Season with **salt** and **pepper**, to taste, then stir until **butter** melts and **spinach** wilts, 1 min.

3



Prep

- Meanwhile, on a clean cutting board, peel, then cut **half the onion** (whole onion for 4 ppl) into ½-inch pieces.
- Cut **tomato** into ½-inch pieces.
- Roughly chop **cilantro**.

6



Finish and serve

- Add **half the cilantro** to the pot with **rice**. Fluff **rice** with a fork.
- Divide **rice** between bowls. Top with **chicken and spinach curry**.
- Sprinkle **remaining cilantro** over top.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Start chicken

🔄 Swap | **Chicken Breasts**

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

2 | Start 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 1-inch pieces. Season **tofu** the same way the recipe instructs you to season **chicken**. Cook for 6-7 min, turning occasionally, until crispy and browned all over. Follow the rest of the recipe as written.

* 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.