

Chicken Korma-Style Curry

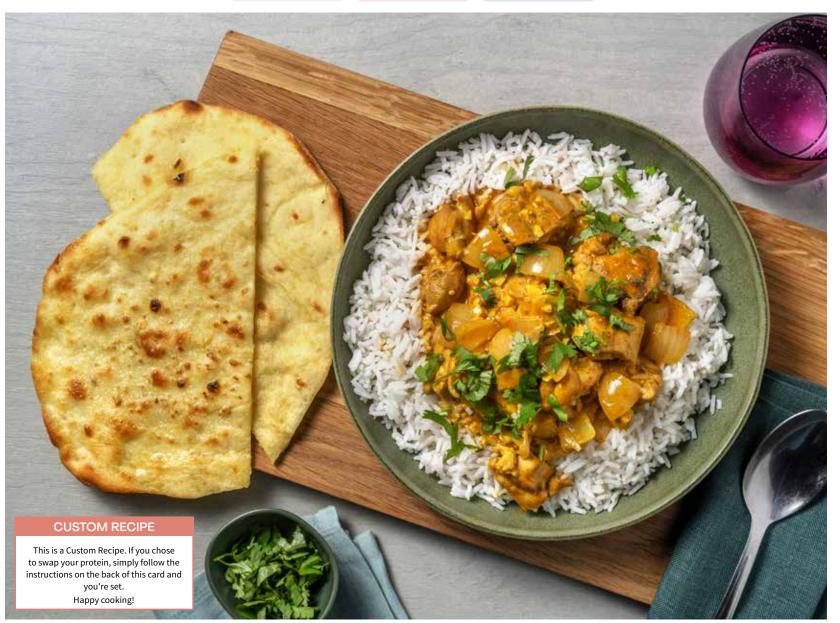
with Rice and Garlic Flatbread

Discovery

Spicy

Quick

25 Minutes





Chicken Thighs





Tikka Sauce







Flatbread

Yellow Onion

Basmati Rice





Spicy Curry Paste



Cream



Garlic, cloves



Cilantro

HELLO CASHEWS

Start here

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

Bust out

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

Ingradients

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	2 Person	4 Person
Chicken Thighs •	280 g	560 g
Chicken Breasts	2	4
Tikka Sauce	½ cup	1 cup
Cashews	28 g	56 g
Basmati Rice	¾ cup	1 ½ cups
Flatbread	2	4
Spicy Curry Paste	2 tbsp	4 tbsp
Yellow Onion	113 g	226 g
Cream	56 ml	113 ml
Garlic, cloves	3	6
Cilantro	7 g	7 g
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.
- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.

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Cook rice

- Add 1 ¼ cups water and ¼ tsp salt (dbl both for 4 ppl) 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.



Finish curru

- Stir in tikka sauce, 2 tbsp butter and ½ cup water (dbl both for 4 ppl).
- 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.**



Sear chicken

- · 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 hot, add 1 tbsp oil (dbl for 4 ppl), then chicken. Sear until golden-brown, 2-3 min per side. (NOTE: Chicken will finish cooking in step 4!)
- Transfer chicken to a plate.

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



Start curry

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



Make garlic flatbreads

- · Meanwhile, add remaining garlic and 1 tbsp oil (dbl for 4 ppl) 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.



Finish and serve

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

Dinner Solved!