



Chicken Korma-Style Curry

with Rice and Garlic Flatbread

Discovery

Spicy

Quick

25 Minutes



Chicken Thighs



Chicken Breasts



Tikka Sauce



Cashews



Basmati Rice



Flatbread



Spicy Curry Paste



Yellow Onion



Cream



Garlic, cloves



Cilantro

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO CASHEWS

Rich and buttery, this versatile tree nut works wonders in curry!

Start here

- Before starting, preheat the oven to 450°F.
- 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

Ingredients

	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 curry

- 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 thighs**.



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.



Start curry

- Roughly chop **cilantro**.
- Finely chop **cashews**.
- Peel, then mince or grate **garlic**.
- Peel, then cut **onion** into ¼-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.



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!