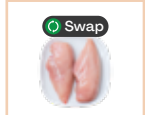




Chicken Korma-Style Curry

with Rice and Garlic Flatbread

25 Minutes



Chicken Breasts •
2 | 4

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 Thighs •
280 g | 560 g
- Tikka Sauce
½ cup | 1 cup
- Cashews
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 | Oil, salt, pepper, unsalted butter

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

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.

2



Sear chicken

[Swap](#) | **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**.
- Sear until golden-brown, 2-3 min per side. (**NOTE:** Chicken will finish cooking in step 4.)
- Transfer to a plate.

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**, **half the garlic**, **cashews** and **curry paste**.
- Season with **salt** and **pepper**. Cook, stirring often, until **onions** soften slightly, 3-4 min.

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.**

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.

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**, prepare, cook and plate them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.

* 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.



Issue with your meal? Scan the QR code to share your feedback.