

















SLOW COOKER CHICKEN SAAG

with Rice & Lemon

INGREDIENTS

4 PERSON | 8 PERSON

-  **2 Thumbs | 4 Thumbs**
Ginger
-  **2 Cloves | 4 Cloves**
Garlic
-  **1 | 2**
Onion
-  **1 | 2**
Lemon
-  **2 | 4**
Tomato Paste
-  **2 TBSP | 4 TBSP**
Cornstarch
-  **20 oz | 40 oz**
Chicken Cutlets
-  **1 tsp | 2 tsp**
Cumin
-  **1 tsp | 2 tsp**
Turmeric
-  **1 tsp | 2 tsp**
Garam Masala
-  **3 | 6**
Chicken Stock Concentrates
-  **5 oz | 10 oz**
Spinach
-  **1½ Cups | 3 Cups**
White Rice
-  **6 TBSP | 12 TBSP**
Crème Fraîche
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

CHICKEN SAAG

A simple Indian-inspired chicken and spinach curry that's slow-cooked for rich, complex flavors

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.

PREP: 20 MIN | COOK: 2 HR | CALORIES: 580



2X FLAVOR SAVOR

This is one of those dishes that's even better the next day!

Refrigerate leftover chicken and rice separately in airtight containers, then microwave until warmed through, 2-3 minutes.

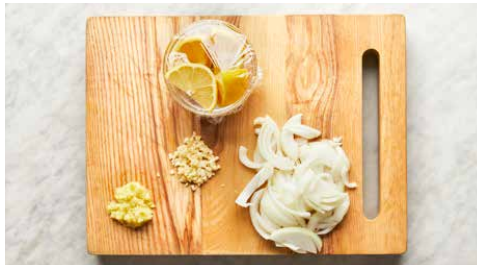
BUST OUT

- Small bowl
- Paper towels
- Plastic wrap
- Slow cooker
- Medium bowl
- Large pot
- Whisk
- Kosher salt
- Black pepper
- Sugar (2 tsp | 4 tsp)

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1 PREP

- **Wash and dry produce.**
- Peel and mince or grate **ginger**. Peel and mince or grate **garlic**. Halve, peel, and thinly slice **onion**. Quarter **lemon**. Place lemon wedges in a small bowl and cover with plastic wrap; refrigerate until ready to serve.



2 MAKE TOMATO MIXTURE

- In a medium microwave-safe bowl, whisk together **tomato paste**, **cornstarch**, and **¼ cup water (½ cup for 8 servings)**. Microwave until warmed through, 30 seconds.



3 START CHICKEN SAAG

- Pat **chicken*** dry with paper towels; cut into 1-inch pieces. Season with **half the cumin**, **half the turmeric**, **half the garam masala**, **salt**, and **pepper**.
- Place chicken in an even layer in a 5-to 6-quart slow cooker. Add **stock concentrates**, **tomato mixture**, **ginger**, **garlic**, **onion**, remaining cumin, remaining turmeric, remaining garam masala, and **2 tsp sugar (4 tsp for 8 servings)**; stir to combine.
- Cover and cook on high until chicken is cooked through and veggies are tender, 1½ hours (**you'll add more to the slow cooker then**).



4 FINISH CHICKEN SAAG

- Gently tear **spinach** with your hands and add to slow cooker; stir to combine.
- Cover slow cooker; cook on high until spinach is wilted, 25-30 minutes.



5 COOK RICE

- While spinach cooks, in a large pot, combine **rice**, **2¼ cups water (4¼ cups for 8 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



6 FINISH & SERVE

- Stir **crème fraîche** into **chicken saag** until combined.
- Divide **rice** between shallow bowls and top with chicken saag. Serve with **lemon wedges** on the side.

*Chicken is fully cooked when internal temperature reaches 165°.