

INGREDIENTS

2 PERSON | 4 PERSON



1/2 Cup | 1 Cup Basmati Rice



1 Clove | 2 Cloves Garlic



Cilantro



Onion

Chili Pepper



10 oz | 20 oz Diced Chicken Thighs



5 oz | 10 oz Curry Sauce Base J

1½ TBSP | 3 TBSP Sour Cream Contains: Milk



2 TBSP | 4 TBSP Yogurt Contains: Milk



1 tsp | 2 tsp Paprika





1tsp | 1tsp

Garam Masala

Chicken Stock Concentrate



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

*The ingredient you received may be a different color.

HELLO

GARAM MASALA

A versatile, warming, earthy Indian spice blend that includes cumin, coriander, cardamom, cinnamon, black pepper, and ginger.

INDIAN-STYLE CHICKEN CURRY

with Chicken Thighs, Rice, Bell Pepper & Cilantro





SOME LIKE IT HOT

Don't let its size fool you: Our little chili pepper packs a punch! Use as much or as little as you like in Step 6. You're the chef, after all.

BUST OUT

- Medium pot
- Paper towels
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person 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.

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663 | HelloFresh.com

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



1 COOK RICE

- In a medium pot, combine rice, ¾ cup water (1½ cups for 4 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.



2 PREP

- While rice cooks, wash and dry produce.
- Core, deseed, and dice bell pepper into 1-inch pieces. Halve, peel, and finely dice onion. Peel and mince or grate garlic. Roughly chop cilantro. Thinly slice chili.



3 SAUTÉ VEGGIES

- Heat a drizzle of oil in a large pan over medium-high heat. Add bell pepper and onion; season with salt and pepper. Cook, stirring occasionally, until tender, 5-7 minutes. TIP: If needed, add a splash of water to help pepper and onion soften.
- Stir in garlic; cook until fragrant, 30 seconds.
- Turn off heat; transfer to a plate. Wash out pan.

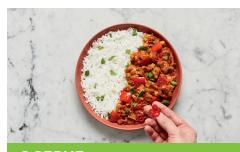


4 COOK CHICKEN

- While veggies cook, pat chicken* dry with paper towels. Add chicken,
 yogurt, half the garam masala (all for 4 servings), salt, and pepper to a medium bowl and toss until evenly coated.
- Heat a drizzle of oil in pan used for veggies over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned all over, 2-4 minutes (it'll finish cooking in the next step). Reduce heat to medium.



- **5 MAKE CURRY SAUCE**
- To the same pan, stir in curry sauce, paprika, stock concentrate, ½ cup water (1 cup for 4 servings), 1 TBSP butter (2 TBSP for 4), and a big pinch of salt. Bring to a simmer, then reduce heat to low. Cook until sauce is thickened and chicken is cooked through, 2-3 minutes. TIP: If sauce seems too thick, stir in a splash of water.
- Add veggies and sour cream; stir to combine. Taste and season with salt and pepper. Turn off heat.



- 6 SERVE
- Fluff **rice** with a fork. Divide between shallow bowls or plates.
- Top with chicken and sauce.
 Sprinkle with cilantro and sliced chili if desired. Serve.

VK 21-38