



TRINIDADIAN-STYLE CURRY CHICKEN

with Chickpeas & Rice

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



¼ oz | ½ oz
Cilantro



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 2 TBSP
Curry Powder



1 | 2
A Dozen Cousins
Trini Chickpea Curry



1 | 2
Half Chicken



12 oz | 24 oz
Potatoes*



¾ Cup(s) | 1½ Cup(s)
White Rice



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.



*The ingredient you received may be a different color.

HELLO

CURRY POWDER

A fragrant spice blend, including turmeric, fenugreek, and cumin



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 1500



A DOZEN COUSINS TRINI CHICKPEA CURRY

A Dozen Cousins is a natural food brand that makes convenient meals and side dishes inspired by traditional Creole, Caribbean, and Latin American recipes.



DRY, DRY AGAIN

Before you season the chicken, make sure to dry the skin using paper towels. Why? Glad you asked! This step helps the skin crisp up to a beautiful golden brown in the pot.

BUST OUT

- Large pot
- Paper towels
- Small pot
- Kosher Salt
- Sugar
- Black Pepper
- Butter
Contains: Milk
- Cooking Oil

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 COOK RICE & PREP

- In a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- While rice cooks, **wash and dry produce**.
- Halve, peel, and dice **onion** into ¼-inch pieces. Dice **potatoes** into ½-inch pieces. Roughly chop **cilantro**.



3 FINISH CURRY

- Add **another drizzle of oil**, **onion**, and **potatoes** to pot with **chicken**; season with **remaining garlic powder**, **remaining curry powder**, a **pinch of salt**, and **pepper**. Cook, stirring occasionally, until veggies begin to brown, 5 minutes. (If **spices begin to burn**, **lower heat and add a splash of water**.)
- Add **A Dozen Cousins Trini Chickpea Curry**, **½ cup water**, and **½ tsp sugar (1 cup water and 1 tsp sugar for 4 servings)**. Cover and bring to a boil, then reduce heat to low. Cook, stirring occasionally, until potatoes are tender and chicken is cooked through, 10-15 minutes. Taste and season with **salt** and **pepper** if desired.



2 START CURRY

- Pat **chicken*** dry with paper towels. Carefully cut into 4-5 pieces at the joints of the wing, drumstick, thigh, and breast. (TIP: See a feather? Simply grip the end using a paper towel and pull!) Season all over with **half the garlic powder**, **half the curry powder**, **salt**, and **pepper**.
- Heat a **large drizzle of oil** in a large pot over medium-high heat. Add chicken, skin sides down, and cook, undisturbed, until browned, 3-5 minutes. Carefully flip chicken. (For 4 servings, cook chicken in batches.)



4 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)**. Taste and season with **salt** and **pepper** if desired.
- Divide rice and **curry chicken** between shallow bowls in separate sections. Sprinkle chicken with **cilantro** and serve.

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