

Masala-Spiced Chicken

with Yellow Tomatoes & Jasmine Rice

This recipe is inspired by the classic Indian flavors of chicken tikka masala, a dish known for its bold spices and creamy, tomato-based sauce. We're seasoning our chicken with a dynamic blend that showcases the warm, piquant notes of garam masala (itself a complex mix of spices). And we're finishing the chicken in a simple, sunny sauce made with yellow tomatoes—known for their mild, sweet taste—and a bit of butter, for a touch of richness.

Blue Apron Wine Pairings

Ancient Lakes Cellars Gewürztraminer, 2015
Peltier Vermentino, 2014



Ingredients

- 2 Boneless, Skinless Chicken Breasts
- $\frac{3}{4}$ Cup Jasmine Rice
- 1 14-Ounce Can Whole Yellow Tomatoes
- 3 Cloves Garlic
- 1 Lime
- $\frac{1}{2}$ Bunch Kale
- 1 Bunch Cilantro

Knick Knacks

- 2 Tablespoons Butter
- 2 Teaspoons Masala Spice Blend
(Garam Masala, Sweet Paprika, Ground Coriander, Ground Turmeric, Ground Cumin, Ground Cardamom, Cayenne Pepper & Ground Nutmeg)

Makes: 2 servings

Prep Time: 10 minutes | **Cook Time:** 30–40 minutes



1



Cook the rice:

In a large pot, combine the **rice**, a **big pinch of salt** and **1½ cups of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork. Set aside in a warm place.

2



Prepare the ingredients:

While the rice cooks, wash and dry the fresh produce. Peel and mince the garlic. Remove and discard the kale stems; finely chop the leaves. Using a peeler, remove the lime rind, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Pick the cilantro off the stems; discard the stems. Place the tomatoes in a bowl; gently break apart with your hands.

3



Cook the kale:

While the rice continues to cook, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add **half the garlic** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Add **¾ cup of water** and cook, stirring occasionally, 4 to 6 minutes, or until the water has cooked off. Remove from heat.

4



Finish the rice:

Add the **cooked kale**, **lime zest** and the **juice of 2 lime wedges** to the pot of **cooked rice**. Stir to combine and season with salt and pepper to taste. Set aside in a warm place. Rinse and wipe out the pan used to cook the kale.

5



Brown the chicken:

Pat the **chicken** dry with paper towels; season on both sides with salt, pepper and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be. In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook 2 to 3 minutes on the first side, or until lightly browned. Add the **remaining garlic** to the pan and flip the chicken; cook, frequently stirring the garlic, 30 seconds to 1 minute, or until fragrant.

6



Make the sauce & plate your dish:

Add the **tomatoes** to the pan; season with salt and pepper. Cook, occasionally spooning the sauce over the chicken, 4 to 6 minutes, or until thickened. Add the **butter** and cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined and the chicken is cooked through. Remove from heat and season with salt and pepper to taste. Divide the **finished rice** and **cooked chicken** between 2 dishes. Top the chicken with the sauce. Garnish with the **cilantro** and **remaining lime wedges**. Enjoy!