Caribbean cuisines are known for their savory curries, flavored with spices like turmeric, coriander, and cumin as well as local seasonings like allspice. We’re quickly stewing tonight’s chicken in these ingredients (plus ginger, butter, and a bit of lime juice), then serving it over slightly creamy coconut rice, which eagerly soaks up the vibrant sauce. A side of roasted plantain makes for a sweet complement to every bite, while cucumber marinated with more aromatics balances the dish with cool, crisp flavor and texture.

**Caribbean Chicken Curry with Roasted Plantain & Coconut Rice**

**PREP TIME:** 15 minutes  
**COOK TIME:** 15-25 minutes  
**SERVINGS:** 2

**Ingredients**

- 10 oz chopped chicken breast
- ½ cup jasmine rice
- 2 cloves garlic
- 2 scallions
- 2 Tbsp butter
- 1-inch piece ginger
- 1 black plantain
- 1 cucumber
- 1 lime
- 1 bunch cilantro
- ¼ cup coconut milk powder
- ¼ cup tomato powder

**KNICK KNACKS:**

- 2 Tbsp tomato powder
- 1 Tbsp Caribbean curry spice blend

*Ground Turmeric, Green Bell Pepper Powder, Ground Coriander, Ground Cumin, & Ground Allspice

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1 Prepare the ingredients:
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- In a bowl, combine the coconut milk powder and 1 cup of water; whisk until smooth.
- Peel the plantain; cut crosswise into ¼-inch-thick rounds.
- Peel the cucumber, leaving alternating strips of skin intact; large dice.
- Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- Peel and finely chop the ginger.
- Quarter the lime.
- Peel and thinly slice the garlic.
- Roughly chop the cilantro leaves and stems.

2 Cook the rice:
- In a small pot, combine the rice, a big pinch of salt, and the coconut milk powder mixture. Heat to boiling on high.
- Once boiling, cover and reduce the heat to low. Cook 12 to 14 minutes, or until the rice is tender and the water has been absorbed. Turn off the heat and fluff the cooked rice with a fork. Set aside in a warm place.

3 Roast the plantain:
- While the rice cooks, place the plantain on a sheet pan; drizzle with olive oil and season with salt. Toss to coat. Arrange in a single, even layer.
- Roast, flipping halfway through, 14 to 16 minutes, or until browned and tender when pierced with a fork. Remove from the oven and set aside in a warm place.

4 Marinate the cucumber:
- While the plantain roasts, in a medium bowl, combine the cucumber, green tops of the scallions, half the ginger, and the juice of 2 lime wedges. Drizzle with olive oil and season with salt and pepper.
- Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste. Transfer to a serving dish.

5 Start the curry:
- While the cucumber marinates, pat the chicken dry with paper towels; season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the seasoned chicken in a single, even layer. Cook, without stirring, 2 to 3 minutes, or until browned.
- Add the garlic, white bottoms of the scallions, remaining ginger, and spice blend; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant.

6 Finish the curry & plate your dish:
- Add ¼ cup of water to the pan and cook, stirring occasionally, 2 to 3 minutes, or until the liquid is slightly thickened.
- Turn off the heat and stir in the butter and the juice of the remaining lime wedges. Season with salt and pepper to taste.
- Divide the cooked rice, finished curry, and roasted plantain between 2 dishes. Garnish with the cilantro. Serve with the marinated cucumber on the side. Enjoy!