

Curry-Peanut Chicken

with Sushi Rice & Marinated Vegetables

🕒 20-30 MINS | 2 SERVINGS

In this flavorful dish, chicken is dusted with a coating of cornstarch just before hitting a hot pan to create a delicate crust—perfect for soaking up our vibrant sauce, made with spicy yellow curry paste, smooth peanut butter spread, and creamy mayo.



MATCH YOUR BLUE APRON WINE



Zesty & Tropical

Serve a bottle with this symbol for a great pairing.



TOP RATED
Recipes

Ingredients



10 oz
CHOPPED
CHICKEN BREAST



2
PERSIAN
CUCUMBERS



6 oz
CARROTS



1 Tbsp
YELLOW CURRY
PASTE



1 Tbsp
MIRIN*



1 Tbsp
SUGAR



3 Tbsp
ROASTED
PEANUTS



1/2 cup
SUSHI RICE



2
SCALLIONS



1 Tbsp
SMOOTH PEANUT
BUTTER SPREAD



2 Tbsp
MAYONNAISE



1/4 cup
CORNSTARCH



1 Tbsp
WHITE WINE
VINEGAR

*salted cooking wine



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Cook the rice:

- In a small pot, combine the **rice**, a **big pinch of salt**, and **¾ cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 15 to 17 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.



2 Prepare the ingredients & make the sauce:

- Meanwhile, wash and dry the fresh produce.
- Peel the **carrots** and grate on the large side of a box grater.
- Halve the **cucumbers** lengthwise, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a large bowl, combine the **sugar** and **vinegar**; whisk until the sugar has dissolved. Add the **grated carrots**, **sliced cucumbers**, and **sliced white bottoms of the scallions**; season with salt and pepper. Stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Roughly chop the **peanuts**.
- In a separate large bowl, whisk together the **peanut butter spread**, **curry paste**, **mayonnaise**, **mirin**, and **2 teaspoons of warm water**.



3 Coat & cook the chicken:

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt and pepper. Add the **cornstarch** and toss to coat.
- In a medium pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a pinch of cornstarch sizzles immediately when added, add the coated chicken in an even layer (discarding any excess cornstarch). Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Continue to cook, stirring frequently, 3 to 4 minutes, or until browned and cooked through. Turn off the heat.



4 Dress the chicken & serve your dish:

- Discarding any oil from the pan, carefully transfer the **cooked chicken** to the bowl of **sauce**; stir to coat. Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **marinated vegetables** (including any liquid) and **dressed chicken**. Garnish with the **chopped peanuts** and **sliced green tops of the scallions**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)* Calories: 800, Total Carbohydrates: 81g, Dietary Fiber: 5g, Added Sugar: 10g, Total Fat: 34g, Saturated Fat: 4.5g, Protein: 43g, Sodium: 1140mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC New York, NY 10005

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