

Mango Peanut Chicken

with Roasted Vegetables & Coconut Rice

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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For layers of bold flavor, we're coating chicken with vibrant curry powder, then topping it with an umami-rich sauce of peanut butter spread, coconut milk, mango chutney, and sambal oelek (a type of Indonesian chile paste).

Ingredients

-  4 Boneless, Skinless Chicken Breasts
-  1 cup Sushi Rice
-  1 13.5-oz can Light Coconut Milk
-  2 Poblano Peppers
-  1 lb Red Cabbage
-  2 Tbsps Mango Chutney
-  2 tsps Peanut Butter Spread
-  3 Tbsps Roasted Peanuts
-  1 Tbsp Sambal Oelek
-  1 Tbsp Sesame Oil
-  2 oz Pickled Goathorn Peppers
-  2 tsps Vadouvan Curry Powder



Serve a bottle of Blue Apron wine with this symbol: Floral & Aromatic.
blueapron.com/wine

1 Prepare the ingredients & make the sauce

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cabbage**; medium dice the leaves.
- Roughly chop the **pickled peppers**.
- Roughly chop the **peanuts**.
- Cut off and discard the stems of the **poblano peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **peanut butter spread, mango chutney, 2 tablespoons of the coconut milk, and as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.



2 Roast & finish the vegetables

- Place the **diced cabbage** and **diced poblano peppers** on a sheet pan. Drizzle with the **sesame oil** and season with salt and pepper. Toss to coat. Arrange in an even layer.
- Roast 17 to 19 minutes, or until browned and tender when pierced with a fork.
- Transfer to a large bowl. Add the **chopped pickled peppers** and toss to combine. Taste, then season with salt and pepper if desired.



3 Make the coconut rice

- Meanwhile, in a medium pot, combine the **rice, a big pinch of salt, and the remaining coconut milk**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 15 to 17 minutes, or until most of the liquid has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



4 Cook the chicken & serve your dish

- Meanwhile, pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and the **curry powder**.
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned chicken**. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Transfer to cutting board. Slice the **cooked chicken** crosswise.
- Serve the **sliced chicken** with the **coconut rice** and **finished vegetables**. Drizzle the chicken with the **sauce**. Garnish with the **chopped peanuts**. Enjoy!



*An instant-read thermometer should register 165°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 650, Total Carbohydrates: 65g, Dietary Fiber: 5g, Added Sugars: 4g, Total Fat: 21g, Saturated Fat: 8g, Protein: 48g, Sodium: 990mg.

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

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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