

For this vibrant dish, chicken is dusted with a coating of cornstarch and warming vadouvan curry powder to create a flavorful, crispy crust—perfect for soaking up a delightful combo of creamy mayo and sweet chili sauce.

Ingredients

- 5 10 oz Chopped Chicken Breast
- 1/2 cup Jasmine Rice
- 1 Zucchini
- 1 Lime
- 1 Nectarine
- 1/4 cup Cornstarch
- 2 Tbsps Mayonnaise

- 1 Tbsp Sugar
- 3 Tbsps Sweet Chili Sauce
- * 1/4 tsp Crushed Red Pepper Flakes
- 1 ½ tsps Brown & Yellow Mustard Seeds
- 뼪 2 tsps Vadouvan Curry Powder



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

blueapron.com/wine

Prepare the ingredients & marinate the nectarine

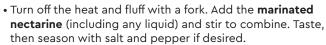
- Wash and dry the fresh produce.
- Halve the zucchini lengthwise, then thinly slice crosswise.
- Halve the lime crosswise.
- In a large bowl, combine the mayonnaise and sweet chili sauce.
- Pit and small dice the **nectarine**; place in a separate bowl. Add the sugar and the juice of 1 lime half; season 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.



- Meanwhile, in a medium pot, combine the rice, a big pinch of salt, and 1 cup of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 12 to 14 minutes, or until the water



has been absorbed and the rice is tender.



3 Cook the zucchini

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sliced zucchini in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned. Season with salt and pepper.



- Add the mustard seeds and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 2 to 3 minutes, or until the zucchini is softened (be careful, as the mustard seeds may pop as they cook).
- Turn off the heat; stir in the juice of the remaining lime half. Taste, then season with salt and pepper if desired.
- Transfer to a plate and cover with foil to keep warm.
- Rinse and wipe out the pan.



- Pat the chicken dry with paper towels; place in a bowl. Season with salt and pepper. Add the cornstarch and curry
- powder; toss to coat. • In the same pan, 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.

5 Dress the chicken & serve your dish

- Discarding any excess oil from the pan, carefully transfer the cooked chicken to the bowl of sweet chili mayo; stir to coat. Taste, then season with salt and pepper if desired.
- Serve the dressed chicken with the nectarine rice and cooked zucchini. Enjoy!





Calories: 670, Total Carbohydrates: 85g, Dietary Fiber: 5g, Added Sugars: 14g, Total Fat: 20g, Saturated Fat: 3g, Protein: 39g, Sodium: 900mg. **See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com. CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

