

# Curry-Peanut Chicken

with White Rice & Marinated Vegetables

2 SERVINGS

⌚ 15-25 MINS

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Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Ingredients



10 oz or 18 oz Chopped Chicken Breast 



6 oz Carrots



2 Tbsps Mayonnaise



1 Tbsp Sugar



2 Persian Cucumbers



½ cup Long Grain White Rice



1 Tbsp Smooth Peanut Butter Spread



1 Tbsp Mirin<sup>1</sup>



1 Tbsp Rice Vinegar



2 Scallions



1 Tbsp Yellow Curry Paste



¼ cup Cornstarch



3 Tbsps Roasted Peanuts

1. salted cooking wine

\*Ingredients may be replaced and quantities may vary.

## 1 Cook the rice

- In a small 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.
- 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 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.



## ↺ CUSTOMIZED STEP 3 *If you chose extra Chicken*

- Coat and cook the chicken as directed, but use a large nonstick pan (instead of medium).

## 4 Dress the chicken & serve your dish

- Discarding any oil from the pan, 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: 810, Total Carbohydrates: 82g, Dietary Fiber: 6g, Added Sugars: 10g, Total Fat: 34g, Saturated Fat: 5g, Protein: 43g, Sodium: 1140mg.

\*\*For information about our wellness labels visit us at [blueapron.com/wellness](https://blueapron.com/wellness). To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or [blueapron.com](https://blueapron.com).

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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