

Curried Chicken, Poblanos & Figs

with Mustard Seed Rice

4 SERVINGS

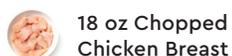
⌚ 20-30 MINS

 **Blue Apron**

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Ingredients



18 oz Chopped Chicken Breast



4 Dried Turkish Figs



¼ cup Mascarpone Cheese



1 piece Ginger



¼ tsp Crushed Red Pepper Flakes



1 cup Long Grain White Rice



3 Tbsps Roasted Peanuts



2 cloves Garlic



2 tsps Vadouvan Curry Powder



2 Poblano Peppers



½ cup Tzatziki¹



2 Scallions



1 ½ tsps Brown & Yellow Mustard Seeds



Serve with Blue Apron wine that has this symbol blueapron.com/wine

¹. cucumber-yogurt sauce

1 Cook the rice

- In a medium pot, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **mustard seeds, rice,** and a **big pinch of salt**. Cook, stirring frequently, 1 to 2 minutes, or until lightly toasted (be careful, as the mustard seeds may pop as they toast).
- Add **2 cups of water** (carefully, as the liquid may splatter). Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 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 remaining ingredients

- Meanwhile, roughly chop the **figs**. Place in a medium bowl; cover with **hot water**. Set aside to rehydrate at least 10 minutes.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, combine the **chopped ginger, chopped garlic, and sliced white bottoms of the scallions**.
- Roughly chop the **peanuts**.
- Wash and dry the **peppers**; cut off and discard the stems. Halve the peppers lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.



3 Start the chicken & peppers

- Meanwhile, pat the **chicken** dry with paper towels.
- Place in a large bowl. Add the **sliced peppers**; season with salt, pepper, and enough of the **curry powder** to coat (you may have extra). Toss to coat.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **seasoned chicken and peppers** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.



4 Finish & serve your dish

- Carefully add the **rehydrated figs** (discarding the liquid), **prepared ginger, garlic, and white bottoms of the scallions**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until the chicken is browned and cooked through.
- Turn off the heat. Stir in the **mascarpone** until combined.
- Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **finished chicken and peppers** and **tzatziki**. Garnish with the **sliced green tops of the scallions** and **chopped peanuts**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 690, Total Carbohydrates: 71g, Dietary Fiber: 4g, Added Sugars: 0g, Total Fat: 28g, Saturated Fat: 8g, Protein: 39g, Sodium: 690mg.

**For information about our wellness labels visit us at 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.

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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