

Baked Coconut Curry Chicken

with Roasted Cabbage & Bell Pepper

TIME: 35-45 minutes

SERVINGS: 2

We're giving baked chicken a vibrant lift with a coating of spicy yellow curry paste and slightly sweet coconut milk powder. It's complemented by a side of cabbage and bell pepper—roasted on the same sheet pan as the chicken, then tossed in a tangy-sweet dressing.



MATCH YOUR BLUE APRON WINE



Floral & Aromatic

Serve a bottle with this symbol for a great pairing.



Ingredients



2
BONELESS,
SKINLESS
CHICKEN BREASTS



1/2 cup
JASMINE RICE



1
RED OR YELLOW
BELL PEPPER



1/2 lb
RED OR GREEN
CABBAGE

KNICK KNACKS:



2 Tbsps
BUTTER



2 tsps
GOLDEN
MOUNTAIN SAUCE



2 tsps
SUGAR



1 Tbsp
YELLOW CURRY
PASTE



2 Tbsps
COCONUT MILK
POWDER



2 Tbsps
RICE VINEGAR



Download our iOS or Android app to watch how-to videos, manage your account, and track your deliveries.



1 Prepare the chicken & vegetables:

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Line a sheet pan with aluminum foil.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cabbage**; roughly chop the leaves. Cut out and discard the stem, ribs, and seeds of the **pepper**; thinly slice lengthwise.
- Place the vegetables on the sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer on one side of the sheet pan.
- Halve the **butter**.
- In a large bowl, whisk together the **coconut milk powder, curry paste, 1 tablespoon of olive oil, and 1 tablespoon of water** until smooth.
- Pat the **chicken** dry with paper towels. Season with salt and pepper on both sides. Transfer to the bowl of coconut-curry paste mixture; turn to thoroughly coat.
- Place the coated chicken on the other side of the sheet pan; top with the halved butter.



2 Bake the chicken & vegetables:

- Bake the **prepared chicken and vegetables** 19 to 21 minutes, or until the chicken is cooked through and the vegetables are tender when pierced with a fork.
- Remove from the oven. Transfer the cooked chicken to a cutting board.

3 Cook the rice:

- While the chicken and vegetables bake, in a small saucepan, combine the **rice, a big pinch of salt, and 1 cup of water**; heat to boiling on high.
- Once boiling, cover and reduce the heat to low. Cook 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.



4 Make the dressing:

- While the chicken and vegetables continue to bake, in a large bowl, whisk together the **Golden Mountain sauce, sugar, and vinegar** until the sugar has dissolved.

5 Dress the vegetables:

- Transfer the **roasted vegetables** to the bowl of **dressing**; stir to coat. Season with salt and pepper to taste.



6 Slice the chicken & serve your dish:

- Slice the **cooked chicken** crosswise.
- Serve the sliced chicken with the **cooked rice and dressed vegetables**. Enjoy!