

Curried Chicken, Poblanos & Figs

with Mustard Seed Rice

4 SERVINGS

⌚ 15-25 MINS

 **Blue Apron**
blueapron.com



Ingredients



18 oz Chopped Chicken Breast



4 Dried Turkish Figs



¼ cup Mascarpone Cheese



1 ½ tsps Brown & Yellow Mustard Seeds



1 cup Long Grain White Rice



3 Tbsps Roasted Peanuts



⅓ cup Asian-Style Sautéed Aromatics



¼ tsp Crushed Red Pepper Flakes



2 Poblano Peppers



½ cup Tzatziki¹



2 tsps Vadouvan Curry Powder



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 a drizzle 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). Stir to combine. 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; add $\frac{1}{2}$ **cup of hot water**. Set aside to rehydrate at least 10 minutes.
- Roughly chop the **peanuts**.
- Wash and dry the **peppers**; cut off and discard the stems. Halve 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

- Including the liquid, add the **rehydrated figs** (carefully, as the liquid may splatter), **sautéed aromatics**, 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, tzatziki, and chopped peanuts**. Enjoy!

