

Butter Chicken & Sweet Potato

with Spinach & Rice

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients



10 oz Chopped Chicken Breast



3 oz Baby Spinach



2 Tbsps Tomato Paste



½ cup Long Grain White Rice



2 Scallions



2 Tbsps Mascarpone Cheese



½ lb Sweet Potato



2 Tbsps Tomato Achaar



1 oz Butter



Serve with Blue Apron wine that has this symbol
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1 Prepare the ingredients

- Wash and dry the fresh produce.
- Small dice the **sweet potato**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.



2 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, 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.



3 Cook the chicken & sauce

- Meanwhile, pat the **chicken** dry with paper towels. Season with salt and pepper.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **diced sweet potato**. Cook, stirring occasionally, 6 to 8 minutes, or until slightly softened.



Step 3 continued:

- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **tomato paste**, **tomato achaar**, and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add **½ cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until combined and the chicken is cooked through.

4 Finish & serve your dish

- To the pan of **cooked chicken and sauce**, add the **spinach**, **butter**, and **mascarpone**. Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until the spinach is wilted and the butter is melted and thoroughly combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished chicken and sauce** over the **cooked rice**. Garnish with the **sliced green tops of the scallions**. Enjoy!

