

Curry-Peanut Chicken

with Sushi Rice & Marinated Vegetables

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients

Customized ingredients



10 oz Chopped Chicken Breast 

SWAPPED FOR:



14 oz Firm Tofu 



1 Tbsp Apple Cider Vinegar



¼ cup Cornstarch



1 Tbsp Sugar



½ cup Sushi Rice



6 oz Carrots



1 Tbsp Yellow Curry Paste



1 Tbsp Mirin¹



3 Tbsps Roasted Peanuts



2 Persian Cucumbers



2 Scallions



1 Tbsp Smooth Peanut Butter Spread



2 Tbsps Mayonnaise

1. salted cooking wine

*Ingredients may be replaced and quantities may vary.



Serve with Blue Apron wine that has this symbol
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1 Cook the rice

- In a small pot, combine the **rice**, a **big pinch of salt**, and **¾ cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 15 to 17 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.



↩️ ADDITIONAL STEP *If you chose Tofu*

- Drain the **tofu**. Place on a paper towel-lined plate.
- Place several layers of paper towels on top, then place a separate heavy-bottomed pot (or pan) on top of the paper towels.
- Set aside to release the excess liquid at least 10 minutes.

2 Prepare the ingredients & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Peel the **carrots**; 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 separate 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.



Step 3 continued:

- 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 Tofu*

- Transfer the **pressed tofu** to a cutting board; medium dice. Place in a bowl and 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 tofu** 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 slightly crispy.
- Turn off the heat.

4 Dress the chicken & serve your dish

- Discarding any oil from the pan, carefully 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!



↩️ CUSTOMIZED STEP 4 *If you chose Tofu*

- Follow the directions in Step 4, using the **cooked tofu** (instead of chicken).