

# Cashew Korma-Braised Chicken Thighs

with Carrots & Garlic Rice

2 SERVINGS | 25-35 MINS

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## Ingredients



12 oz Boneless, Skinless Chicken Thighs



6 oz Carrots



1 Lime



1 Tbsp Smooth Peanut Butter Spread



½ cup Jasmine Rice



2 cloves Garlic



¾ cup Coconut Cashew Korma Sauce



1 Tbsp Honey



1 Poblano Pepper



1 bunch Mint



1 Tbsp Soy Sauce



3 Tbsps Roasted Cashews



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## 1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Peel and roughly chop **2 cloves of garlic**.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Quarter the **lime**.
- Roughly chop the **cashews**.
- Pick the **mint** leaves off the stems.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then large dice. Thoroughly wash your hands immediately after handling.



## 2 Make the garlic rice

- In a small pot, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until softened.
- Add the **rice, a big pinch of salt, and 1 cup 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.



## 3 Brown the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 2 to 3 minutes per side, or until lightly browned.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



## 4 Brown the vegetables

- In the pan of reserved fond, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced carrots and diced pepper**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and slightly softened.



## 5 Braise the chicken & serve your dish

- To the pan of **browned vegetables**, add the **korma sauce, peanut butter spread, soy sauce, honey** (kneading the packet before opening), and **½ cup of water** (carefully, as the liquid may splatter). Stir to thoroughly combine.
- Add the **browned chicken**. Heat to boiling on high.
- Once boiling, reduce the heat to medium-low and loosely cover the pan with foil. Cook, without stirring, 3 to 5 minutes, or until the liquid is slightly thickened and the chicken is cooked through.\*
- Turn off the heat; stir in **the juice of 2 lime wedges**. Taste, then season with salt and pepper if desired.
- Serve the **braised chicken and vegetables** with the **garlic rice**. Garnish with the **chopped cashews and mint leaves** (tearing just before adding). Serve the **remaining lime wedges** on the side. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.  
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