

Curried Chicken, Poblano & Figs

with Mustard Seed Rice

2 OR 4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**

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Ingredients



10 oz Chopped Chicken Breast or 20 oz for 4 servings



2 Dried Turkish Figs or 4 for 4 servings



¼ cup Cream or ½ cup for 4 servings



¼ tsp Crushed Red Pepper Flakes



½ cup Long Grain White Rice or 1 cup for 4 servings



3 Tbsps Asian-Style Sautéed Aromatics or ⅓ cup for 4 servings



1 ½ tsps Brown & Yellow Mustard Seeds



2 tsps Vadouvan Curry Powder



1 Poblano Pepper or 2 for 4 servings



½ cup Tzatziki¹



3 Tbsps Roasted Peanuts or ¼ cup for 4 servings



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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1. cucumber-yogurt sauce

