

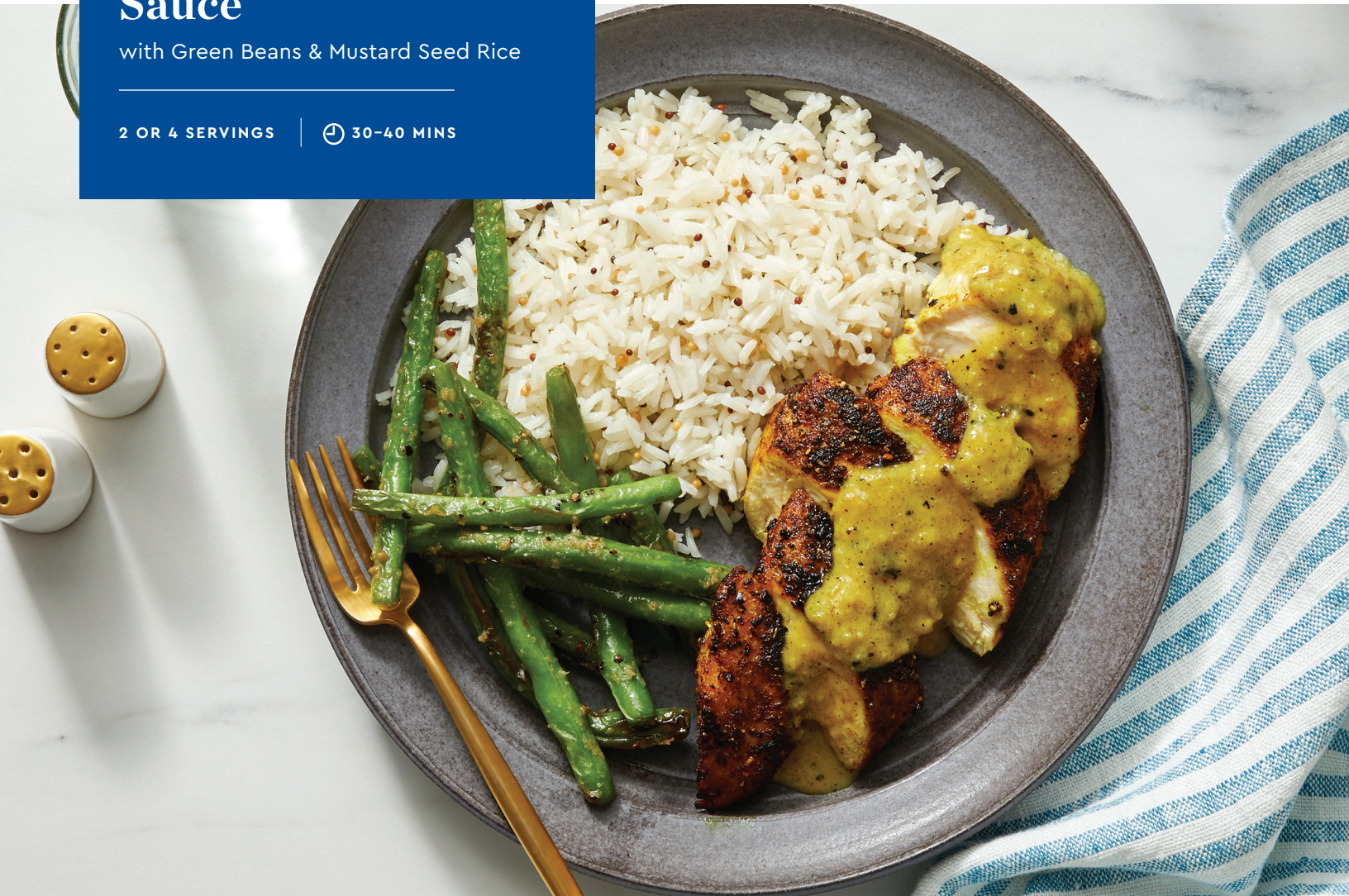
Vadouvan Chicken & Mango Chutney Sauce

with Green Beans & Mustard Seed Rice

2 OR 4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients



2 Boneless, Skinless Chicken Breasts or 4 for 4 servings



1 clove Garlic or 2 cloves for 4 servings



2 tsps Vadouvan Curry Powder



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



2 Tbsps Crème Fraîche or 4 Tbsps for 4 servings



½ tsp Brown & Yellow Mustard Seeds



6 oz Green Beans or ¾ lb for 4 servings



2 Tbsps Mango Chutney or ¼ cup for 4 servings



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1 Make the mustard seed rice

- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a small pot or a *medium pot if you're cooking 4 servings*, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **mustard seeds** and **rice**. Cook, stirring frequently, 1 to 2 minutes, or until lightly toasted (be careful, as the seeds may pop as they toast).
- Add a **big pinch of salt** and **1 cup of water** or **2 cups of water** *if you're cooking 4 servings* (carefully, as the liquid may splatter). 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 ingredients & start the sauce

- Meanwhile, wash and dry the **green beans**; cut off and discard any stem ends.
- Peel **1 clove of garlic** or **2 cloves of garlic** *if you're cooking 4 servings*; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **mango chutney** and **¼ cup of water** or **½ cup of water** *if you're cooking 4 servings*.



3 Cook & finish the green beans

- In a medium pan or a *large pan if you're cooking 4 servings* (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **green beans** in an even layer; season with salt and pepper. Cook, without stirring, 4 to 5 minutes, or until lightly browned.



Step 3 continued:

- Add **2 tablespoons of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 3 to 4 minutes, or until the green beans are softened and the water has cooked off.
- Turn off the heat. Add a drizzle of **olive oil** and **as much of the garlic paste as you'd like**; stir to coat. Taste, then season with salt and pepper if desired.
- Transfer to a bowl and cover with foil to keep warm.
- Rinse and wipe out the pan.

4 Cook the chicken

- Pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and enough of the **curry powder** to coat (you may have extra).
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board.



5 Finish the sauce & serve your dish

- To the pan of reserved fond, add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any fond, 30 seconds to 1 minute, or until slightly thickened.
- Turn off the heat and stir in the **crème fraîche** until combined. Taste, then season with salt and pepper if desired.
- Slice the **cooked chicken** crosswise.
- Serve the **sliced chicken** with the **mustard seed rice** and **finished green beans**. Top the chicken with the **finished sauce**. Enjoy!



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

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Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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