

Curried Chicken, Poblano & Figs

with Mustard Seed Rice

2 OR 4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients



10 oz Boneless Chicken Breast Pieces 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
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¹. cucumber-yogurt sauce

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Make the mustard seed rice

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



2 Prepare the ingredients & rehydrate the figs

- Meanwhile, roughly chop the **figs**. Place in a medium bowl; cover with **½ cup of hot water**. Set aside to rehydrate at least 10 minutes.
- Roughly chop the **peanuts**.
- Wash and dry the **pepper**; cut off and discard the stem. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.



3 Brown the chicken & pepper

- Pat the **chicken** dry with paper towels. Place in a medium bowl; add the **sliced pepper** and **curry powder**. Season with salt and pepper. Toss to coat.
- 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 **seasoned chicken and pepper** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.



4 Finish & serve your dish

- Carefully add the **rehydrated figs** (including the liquid), **sautéed aromatics**, and as **much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until the liquid is slightly reduced in volume and the chicken is cooked through.
- Turn off the heat. Stir in the **cream** until combined. Taste, then season with salt and pepper if desired.
- Serve the **mustard seed rice** topped with the **finished chicken and pepper**, **tzatziki**, and **chopped peanuts**. Enjoy!

