

Blue Apron

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Ingredients



18 oz Boneless Chicken Breast Pieces



4 Dried Turkish Figs



½ cup Tzatziki¹



2 tsps Vadouvan Curry Powder



1 cup Long Grain White Rice



¹/₃ cup Asian-Style Sautéed Aromatics



½ cup Roasted Peanuts



¼ tsp Crushed Red Pepper Flakes



2 Poblano Peppers



½ cup Cream



1 ½ tsps Brown & Yellow Mustard Seeds



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

Cook along on the app

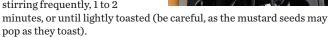
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"Alexa, find Blue Apron recipes."

Cook the 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



- Add 2 cups 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. Cover to keep warm.

2 Prepare the ingredients & rehydrate the figs

- Meanwhile, roughly chop the figs. Place in a medium bowl; add 1/2 cup of hot water. Set aside to rehydrate at least 10 minutes.
- Roughly chop the peanuts.
- Wash and dry the peppers; cut off and discard the stems. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.



Start the chicken & peppers

- Meanwhile, pat the chicken dry with paper towels. Place in a large bowl. Add the sliced peppers; season with salt, pepper, and the curry powder. Toss to coat.
- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned chicken and peppers in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.

4 Finish & serve your dish

- Including the liquid, add the rehydrated figs (carefully, as the liquid may splatter), 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 chicken is browned and cooked through.
- Turn off the heat. Stir in the cream until combined. Taste, then season with salt and pepper if desired.
- Serve the cooked rice topped with the finished chicken and peppers, tzatziki, and chopped peanuts. Enjoy!