

# Curried Chicken, Poblano & Figs

with Mustard Seed Rice

4 SERVINGS

⌚ 15-25 MINS

 **Blue Apron**  
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## Ingredients



18 oz Boneless Chicken Breast Pieces



4 Dried Turkish Figs



½ cup Tzatziki<sup>1</sup>



2 tps Vadouvan Curry Powder



1 cup Long Grain White Rice



⅓ cup Asian-Style Sautéed Aromatics



¼ cup Roasted Peanuts



¼ tsp Crushed Red Pepper Flakes



2 Poblano Peppers



½ cup Cream



1 ½ tps Brown & Yellow Mustard Seeds



Serve with Blue Apron wine that has this symbol  
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<sup>1</sup>. cucumber-yogurt sauce





"Alexa, find Blue Apron recipes."

### 1 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 minutes, or until lightly toasted (be careful, as the mustard seeds may pop as they toast).
- 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 **½ 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. Thoroughly wash your hands immediately after handling.



### 3 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!

