

Crispy Curry Chicken & Roasted Vegetables

with Coconut Rice & Creamy Cashew Korma

4 SERVINGS

30-40 MINS

 Blue Apron

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Ingredients*

 4 Boneless, Skinless Chicken Breasts

 2 Poblano Peppers

 ¼ cup Grated Parmesan Cheese

 ¼ cup Coconut Cashew Korma Sauce

 1 ¼ cups Panko Breadcrumbs

 1 lb Red Cabbage

 1 13.5-oz can Light Coconut Milk

 1 Tbsp Vegetarian Ponzu Sauce

 1 cup Long Grain White Rice

 2 oz Salted Butter

 1 Tbsp Dijon Mustard

 2 tsps Vadouvan Curry Powder



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

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Arrange two oven racks in the upper and lower thirds of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cabbage**; medium dice the leaves.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands immediately after handling.
- In a bowl, combine **2 tablespoons of the coconut milk** and **korma sauce**. Taste, then season with salt and pepper if desired.



2 Prepare & bread the chicken

- Melt the **butter** in a large bowl in the microwave (or melt in a medium pot on the stove, then transfer to a large bowl). Add the **curry powder** and **mustard**; whisk until thoroughly combined. Season with salt and pepper.
- On a large plate, combine the **breadcrumbs** and **cheese**; season with salt and pepper.
- Pat the **chicken** dry with paper towels; season on both sides with salt and pepper.
- Working one piece at a time, thoroughly coat the **seasoned chicken** in the **spiced butter** (letting the excess drip off), then in the **seasoned breadcrumbs** (pressing gently to adhere).
- Transfer the **breaded chicken** to a sheet pan.



For easier cleanup, line your sheet pans with foil.

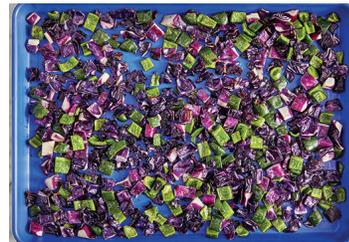
3 Roast the chicken

- Drizzle the **breaded chicken** with **olive oil**.
- Place on the upper oven rack and roast 19 to 21 minutes, or until browned and cooked through.*
- Remove from the oven.



4 Roast & finish the vegetables

- Meanwhile, transfer the **diced cabbage** and **diced peppers** to a separate sheet pan.
- Drizzle with **olive oil** and season with salt and pepper. Toss to coat. Arrange in an even layer.
- Place on the lower oven rack and roast 17 to 19 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven. Evenly top with the **ponzu sauce**; carefully stir to coat. Taste, then season with salt and pepper if desired.



5 Make the coconut rice & serve your dish

- Meanwhile, carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot (or the same pot used to melt the butter), combine the **rice**, **remaining coconut milk**, **a big pinch of salt**, and **½ cup of water**. Stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 14 to 17 minutes, or until the liquid has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.
- Serve the **roasted chicken** with the **coconut rice** and **finished vegetables**. Top the chicken with the **creamy cashew korma**. Enjoy!



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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

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.

Blue Apron, LLC, New York, NY 10005

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