

Ingredients*



18 oz Boneless Chicken Breast Pieces



1 Bell Pepper



1/4 cup Cream



1/4 cup Tomato Paste



1 ½ Tbsps Yellow Curry Paste



4 pieces Naan Bread



1 Lime



¼ cup Labneh Cheese



1 13.5-oz can Light Coconut Milk



2 tsps Vadouvan Curry Powder



1 Red Onion



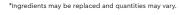
3 Tbsps Golden Raisins



1 oz Garlic & Herb Spreadable Butter



1 15.5-oz can Chickpeas





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"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Remove the spreadable butter from the refrigerator to soften.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- · Halve, peel, and thinly slice the onion.
- · Cut off and discard the stem of the pepper. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Drain and rinse the chickpeas.
- Quarter the lime.
- In a bowl, combine the labneh and the juice of 2 lime wedges. Taste, then season with salt and pepper if desired.

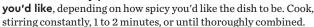


- Pat the chicken dry with paper towels; place in a bowl. Season with salt, pepper, and the curry powder; toss to coat.
- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



3 Make the curry

- In the pan of reserved fond, heat a drizzle of olive oil on medium-high until hot.
- Add the sliced onion and sliced pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened.
- Add the tomato paste and as much of the curry paste as



- Add the coconut milk (carefully, as the liquid may splatter), drained chickpeas, and raisins. Season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the liquid is slightly reduced in volume.
- Add the cooked chicken and cream. Cook, stirring occasionally, 1 to 2 minutes, or until combined and heated through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



🖶 STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

4 Make the garlic-herb naan & serve your dish

- Place the naan on a piece of foil. Evenly spread the softened butter onto the naan.
- Stack the naan and wrap them in the foil.
- · Carefully place directly onto an oven rack and toast 5 to 7 minutes, or until heated through.
- Remove from the oven.
- Serve the curry drizzled with the lime labneh. Serve the garlic-herb naan and remaining lime wedges on the side. Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, preheat the oven to 450°F. Reheat the curry in the microwave 1 to 2 minutes, or until heated through. Make the garlic-herb naan and serve as directed.



