

Chicken & Vegetable Curry

with Chickpeas, Raisins & Garlic-Herb Naan

4 SERVINGS

35-45 MINS

 **Blue Apron**
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Ingredients*



18 oz Boneless Chicken Breast Pieces



1 Bell Pepper



¼ cup Cream



¼ 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 tps Vadouvan Curry Powder



1 Red Onion



3 Tbsps Golden Raisins



1 oz Garlic & Herb Spreadable Butter



1 15.5-oz can Chickpeas



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.

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"Alexa, find Blue Apron recipes."

1 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.



2 Cook the chicken

- 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 you'd like, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- 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.