

Oven-Baked Curry Peanut Chicken

with Coconut Rice, Green Beans & Sesame Seeds

2 SERVINGS

⌚ 50 MINS: 5 MINS ACTIVE
45 MINS INACTIVE

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Ingredients*



10 oz Boneless Chicken Breast Pieces



½ cup Long Grain White Rice



6 oz Green Beans



3 Tbsps East Asian-Style Sautéed Aromatics



1 Tbsp Mirin¹



1 Tbsp Yellow Curry Paste



1 Tbsp Soy Sauce



2 Tbsps Mayonnaise



1 Tbsp Smooth Peanut Butter Spread



1 13.5-oz can Light Coconut Milk



3 Tbsps Roasted Peanuts



1 tsp Black & White Sesame Seeds



2 tsps Vadouvan Curry Powder



1 Single-Use Aluminum Tray

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¹. salted cooking wine

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **green beans**; snap off and discard any stems ends.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In the tray, combine the **rice**, **sautéed aromatics**, **green beans**, **soy sauce**, and **coconut milk**. Season with salt and pepper; stir to thoroughly combine.

2 Prepare the chicken & bake the trays

- Pat the **chicken** dry with paper towels. Season with salt, pepper, and enough of the **curry powder** to coat (you may have extra).
- Evenly top the **prepared base** with the **seasoned chicken**.
- Tightly cover the tray with foil and bake 40 to 45 minutes, or until the rice is tender and the chicken is cooked through.
- Remove from the oven.

3 Make the sauce & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise**, **peanut butter spread**, **mirin**, **2 teaspoons of water**, and **as much of the curry paste as you'd like**, depending on how spicy you'd like the dish to be.
- Serve the **baked tray** topped with the **sauce**, **peanuts**, and **sesame seeds**. Enjoy!



When you're finished, rinse and recycle the tray.



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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.
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