

Curry-Peanut Chicken

with White Rice & Marinated Vegetables

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients*



18 oz Boneless Chicken Breast Pieces



1 cup Long Grain White Rice



4 Persian Cucumbers



¾ lb Carrots



2 Scallions



¼ cup Cornstarch



2 Tbsps Smooth Peanut Butter Spread



1 ½ Tbsps Yellow Curry Paste



2 Tbsps Mirin¹



3 Tbsps Sweet Chili Sauce



2 Tbsps Apple Cider Vinegar



¼ cup Mayonnaise



¼ cup Roasted Peanuts

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¹. salted cooking wine

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice, a big pinch of salt, and 2 cups of water**. 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 & make the sauce

- Meanwhile, wash and dry the fresh produce.
- Roughly chop the **peanuts**.
- Peel the **carrots** and grate on the large side of a box grater.
- Halve the **cucumbers** lengthwise, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, combine the **grated carrots, sliced cucumbers, sliced white bottoms of the scallions, sweet chili sauce, and vinegar**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- In a separate, large bowl, whisk together the **peanut butter spread, curry paste, mayonnaise, mirin, and 1 tablespoon of warm water**. Taste, then season with salt and pepper if desired.



3 Coat & cook the chicken

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt and pepper. Add the **cornstarch** and toss to coat.
- In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a pinch of cornstarch sizzles immediately when added, add the **coated chicken** in an even layer (discarding any excess cornstarch). Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Continue to cook, stirring frequently, 3 to 4 minutes, or until browned and cooked through.
- Turn off the heat.



4 Dress the chicken & serve your dish

- Discarding any oil from the pan, carefully transfer the **cooked chicken** to the bowl of **sauce**; stir to coat. Taste, then season with salt and pepper if desired.
- Serve the **cooked rice** topped with the **marinated vegetables** (including any liquid) and **dressed chicken**. Garnish with the **chopped peanuts** and **sliced green tops of the scallions**. Enjoy!

