

Curry & Soy-Glazed Chicken

with Zucchini & Cashews

4 SERVINGS

⌚ 30-40 MINS


 **Blue Apron**
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Ingredients*


Customized ingredients



18 oz Boneless Chicken Breast Pieces 

SWAPPED FOR:



20 oz Tail-On Shrimp¹ 



1 cup Long Grain White Rice



2 Zucchini



2 Scallions



2 oz Sliced Roasted Red Peppers



1 oz Salted Butter



1 ½ Tbsps Yellow Curry Paste



⅓ cup Soy Glaze



¼ cup Roasted Cashews



1 tsp Black & White Sesame Seeds



Serve with Blue Apron wine that has this symbol
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¹. peeled & deveined

*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.



2 Prepare the ingredients & make the glaze

- Meanwhile, wash and dry the fresh produce.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Roughly chop the **peppers**.
- Roughly chop the **cashews**.
- In a bowl, whisk together the **soy glaze**, $\frac{1}{4}$ **cup of water**, and **as much of the curry paste as you'd like**, depending on how spicy you'd like the dish to be.



3 Cook the vegetables & finish the rice

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced white bottoms of the scallions** and **chopped peppers**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and combined.
- Transfer to the pot of **cooked rice**; stir to combine. Taste, then season with salt and pepper if desired. Cover to keep warm.
- Wipe out the pan.



4 Cook the chicken & serve your dish

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In the same pan, 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, 2 to 3 minutes, or until browned on all sides.
- Add the **glaze** (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until the chicken is coated and cooked through.
- Turn off the heat; stir in the **butter** until melted and combined.
- Serve the **finished rice** topped with the **cooked chicken** (including any glaze from the pan). Garnish with the **sliced green tops of the scallions**, **chopped cashews**, and **sesame seeds**. Enjoy!



CUSTOMIZED STEP 4 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails if desired); season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned shrimp** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **glaze** (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until the shrimp are coated, opaque, and cooked through.
- Turn off the heat; stir in the **butter** until melted and combined.
- Serve the **finished rice** topped with the **cooked shrimp** (including any glaze from the pan). Garnish with the **sliced green tops of the scallions**, **chopped cashews**, and **sesame seeds**. Enjoy!