

## **INGREDIENTS**

2 PERSON | 4 PERSON



1 TBSP | 2 TBSP Curry Powder



1/2 Cup | 1 Cup Basmati Rice



Chicken Stock Concentrate



1 oz | 2 oz Golden Raisins





1/4 oz | 1/4 oz Cilantro



4 oz | 8 oz Shredded Red Cabbage



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



10 oz | 20 oz Chicken Cutlets



2 TBSP | 4 TBSP Yogurt Contains: Milk



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# **HELLO**

## **CURRY POWDER**

This fragrant blend of spices includes turmeric, fenugreek, and cumin.

# **CURRIED CHICKEN**

with Golden Raisin Rice, Pickled Cabbage & Lemon Curry Sauce





#### THE RICE IS RIGHT

Fluffing rice right before serving is an essential step! A fork helps each grain keep its texture, yielding lighter results.

## **BUST OUT**

- Small pot
- · Small bowl
- Zester
- Paper towels
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (2 tsp | 4 tsp)
- Butter (1½ TBSP | 3 TBSP)
  Contains: Milk

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## 1 COOK RICE

- Heat a drizzle of oil in a small pot over medium-high heat. Add ¼ tsp curry powder (½ tsp for 4 servings); cook, stirring, until fragrant, 30 seconds (you'll use more curry powder later).
- Stir in rice, stock concentrate, ¾ cup water (1½ cups for 4), and salt (we used ¼ tsp; ½ tsp for 4). Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender. 15-18 minutes.
- Keep covered off heat until ready to serve.



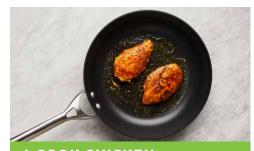
#### 2 PREP

- · While rice cooks, wash and dry produce.
- Zest and quarter lemon (for 4 servings, zest one lemon and quarter both).
   Roughly chop cilantro.



#### **3 PICKLE CABBAGE & MIX SAUCE**

- In a medium microwave-safe bowl, combine juice from half the lemon,
  2 TBSP water (4 TBSP for 4 servings), and
  2 tsp sugar (4 tsp for 4). Stir in cabbage; season with salt and pepper. Microwave for 1 minute. Add juice from remaining lemon and a big pinch of salt. Set aside to pickle, stirring occasionally, until ready to serve.
- In a small bowl, combine sour cream, yogurt, ¼ tsp curry powder (½ tsp for 4), and a pinch of lemon zest to taste (you'll use the rest of the curry powder in the next step). Season with salt. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency.



## **4 COOK CHICKEN**

- Pat chicken\* dry with paper towels; season all over with salt, pepper, and remaining curry powder.
- Heat a drizzle of oil in a large pan over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side. TIP: If chicken begins to brown too quickly, reduce heat to medium.
- During the last minute of cooking, reduce heat to medium and stir in 1TBSP butter (2 TBSP for 4 servings) until melted. Spoon butter over chicken.
- Turn off heat; transfer to a cutting board to rest.



## **5 FINISH RICE**

Fluff rice with a fork; stir in raisins,
 ½ TBSP butter (I TBSP for 4 servings),
 ¼ tsp salt (½ tsp for 4), and remaining lemon zest to taste.



- Drain cabbage; stir in half the cilantro.
- Thinly slice chicken crosswise.
- Divide rice between bowls; top with chicken and cabbage. Drizzle chicken with sauce and garnish with remaining cilantro. Serve.