



Korma-Style Chicken Curry

with Rice and Garlic Flatbreads

Spicy

30 Minutes

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

Swap



Chicken Breasts
2 | 4

Swap



Tofu
1 | 2



Chicken Thighs
280 g | 560 g



Tikka Sauce
½ cup | 1 cup



Cashews, chopped
28 g | 56 g



Basmati Rice
¾ cup | 1 ½ cups



Flatbread
2 | 4



Curry Paste
2 tbsp | 4 tbsp



Yellow Onion
1 | 2



Cream
56 ml | 113 ml



Garlic, cloves
3 | 6



Cilantro
7 g | 7 g



Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Salt, oil, pepper, butter

Cooking utensils | Baking sheet, large non-stick pan, measuring cups, measuring spoons, medium pot, paper towels, silicone brush, small bowl, strainer

1



Cook rice

- Before starting, preheat the oven to 450°F. Wash and dry all produce.
- Add **1 cup** (2 cups) **water** and **¼ tsp** (½ tsp) **salt** to a medium pot. Cover and bring to a boil over high.
- Meanwhile, using a strainer, rinse **rice** until water runs clear.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook for 12-14 min, until **rice** is tender and t is absorbed.
- Remove the pot from heat. Set aside, still covered.

2



Sear chicken

🔄 Swap | [Chicken Breasts](#)

🔄 Swap | [Tofu](#)

- Meanwhile, pat **chicken** dry with paper towels.
- Cut into ½-inch pieces, then season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Cook for 4-6 min, stirring occasionally, until golden. (**NOTE:** It's okay if chicken doesn't cook all the way through in this step.)
- Transfer to a plate.

3



Prep and start curry

- Roughly chop **cilantro**.
- Finely chop **cashews**.
- Peel, then mince or grate **garlic**.
- Peel, then cut **onion** into ¼-inch pieces.
- Reheat the same pan over medium.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then **onions**, **cashews**, **curry paste** and **half the garlic**.
- Season with **salt** and **pepper**. Cook for 3-4 min, stirring often, until **onions** soften slightly.

4



Finish curry

- Add **tikka sauce**, **chicken**, **2 tbsp** (4 tbsp) **butter** and **½ cup** (1 cup) **water**. Stir to combine.
- Cover and cook for 8-10 min, stirring occasionally, until **sauce** thickens slightly and **chicken** is cooked through.**

5



Make garlic flatbreads

- Meanwhile, to a small bowl, add **remaining garlic** and **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**. Stir to combine.
- Brush **garlic oil** over **flatbreads**, then transfer to an unlined baking sheet.
- Bake **flatbreads** in the **middle** of the oven for 4-5 min, flipping halfway through, until slightly toasted.

6



Finish and serve

- Remove **curry** from heat, then stir in **cream**.
- Fluff **rice** with a fork. Divide between plates, then spoon **curry** over top.
- Sprinkle with **cilantro**.
- Serve **garlic flatbreads** alongside.

Measurements within steps

1 tbsp	(2 tbsp)	oil
2-serving	4-serving	Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Sear chicken

🔄 Swap | [Chicken Breasts](#)

If you've opted to get **chicken breasts**, prepare and cook in the same way the recipe instructs you to prepare and cook **chicken thighs**.

2 | Sear tofu

🔄 Swap | [Tofu](#)

If you've opted to get **tofu**, pat **tofu** dry with paper towels. Using a fork, poke **tofu** all over, then cut into 1-inch pieces. Season **tofu** the same way the recipe instructs you to season **chicken**. Cook for 6-7 min, turning occasionally, until crispy and browned all over.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 165°F.