



# Chicken Korma-Style Curry

with Rice and Naan

Discovery

25 Minutes



Chicken Thighs



Tikka Sauce



Cashews



Basmati Rice



Naan Bread



Indian Spice Mix



Mirepoix



Sour Cream



Garlic Puree



Cilantro

HELLO CASHEWS

*Rich and buttery, this versatile tree nut works wonders in curry!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Measuring spoons, aluminum foil, medium pot, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Tikka Sauce	½ cup	1 cup
Cashews	28 g	56 g
Basmati Rice	¾ cup	1½ cups
Naan Bread	2	4
Indian Spice Mix	1 tbsp	2 tbsp
Mirepoix	113 g	227 g
Sour Cream	3 tbsp	6 tbsp
Garlic Puree	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### Sear chicken

Pat **chicken** dry with paper towels, then season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden brown, 2-3 min per side. (**TIP:** It's okay if chicken doesn't cook all the way through in this step!) Transfer **chicken** to a plate.



### Finish curry

When **veggies** have softened, stir in **tikka sauce** and **½ cup water** (dbl for 4 ppl). Add **chicken** back to the pan. Stir to combine, then cover. Cook, stirring occasionally, until **sauce** is slightly thickened and **chicken** is cooked through, 8-10 min.\*\*



### Start curry

Roughly chop **cilantro**. Finely chop **cashews**. Heat the same pan over medium. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mirepoix**, **garlic puree**, **cashews** and **Indian Spice Mix**. Season with **salt** and **pepper**. Cook, stirring often, until **veggies** soften slightly, 3-4 min.



### Warm naan

While **curry** cooks, pat **naan** on both sides with a damp paper towel, then wrap in foil to create a packet. Place in the **middle** of the oven until warmed through, 4-5 min. (**NOTE:** You can skip this step if you don't want to warm the naan!)



### Cook rice

While **veggies** cook, bring **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) to a boil in a covered medium pot. Add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove pot from heat. Set aside, still covered.



### Finish and serve

Stir **sour cream** into **curry**. Fluff **rice** with a fork. Divide **rice** between plates, then spoon **curry** over **rice**. Sprinkle **cilantro** over top. Serve **naan** on the side.

## Dinner Solved!