



Chicken Korma-Style Curry

with Rice and Garlic Naan

Discovery

Quick

25 Minutes



Chicken Thighs



Tikka Sauce



Cashews



Basmati Rice



Naan Bread



Mild Curry Paste



Yellow Onion



Cream



Garlic, cloves



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

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

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Tikka Sauce	½ cup	1 cup
Cashews	28 g	56 g
Basmati Rice	¾ cup	1 ½ cups
Naan Bread	2	4
Mild Curry Paste	2 tbsp	4 tbsp
Yellow Onion	113 g	226 g
Cream	56 ml	113 ml
Garlic, cloves	3	6
Cilantro	7 g	7 g
Unsalted Butter*	3 tbsp	6 tbsp
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 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.

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Cook rice

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



Finish curry

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



Sear chicken

While **rice** cooks, 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 heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden brown, 2-3 min per side. (**NOTE:** It's okay if chicken doesn't cook all the way through in this step!) Transfer **chicken** to a plate.



Make garlic naan

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



Start curry

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



Finish and serve

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

Dinner Solved!