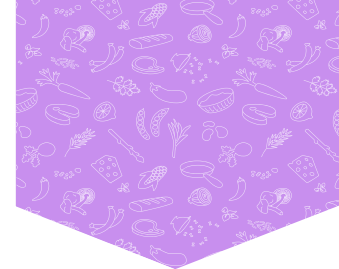




Creamy Chicken Korma

with Zucchini

PRONTO 35 Minutes



Chicken Thighs



Tadka Masala Mild



Basmati Rice



Coconut Milk



Garlic



Zucchini



Cilantro

HELLO KORMA

A mildly spiced curry made with coconut milk

Start Strong

Before starting, wash and dry all produce.

Bust Out

Medium Pot, Large Pot, Paper Towels, Aluminum Foil, Garlic Press

Ingredients

	2 Person	4 Person
Chicken Thighs**	310 g	620 g
Tadka Spice Mix	1 tbsp	2 tbsp
Basmati Rice	¾ cup	1 ½ cup
Coconut Milk	1 can	2 can
Garlic	6 g	12 g
Zucchini	200 g	400 g
Cilantro	7 g	14 g
Unsalted Butter*	1 tbsp	2 tbsp
Salt and Pepper*		
Oil*		

* Pantry items

** Minimum weight on chicken

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

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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1. PREP

Cut **zucchini** in half, lengthwise, then into ½-inch thick half-moons. Roughly chop **cilantro**. Peel, then mince or grate **garlic**. Pat **chicken** dry with paper towels, then cut into 1-inch pieces. Season with **salt** and **pepper**.



2. COOK RICE

Heat a medium pot over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **half the garlic** and **rice**. Cook, stirring often, until fragrant, 1 min. Add **1 ¼ cups water** (dbl for 4 ppl) and bring to a boil over high heat. Once boiling, reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



3. COOK ZUCCHINI

While **rice** cooks, heat a large pot over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **zucchini**. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Transfer to a plate and cover with foil to keep warm.



4. COOK CHICKEN

Using the same pot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, stirring occasionally, until golden-brown and cooked through, 6-7 min.*** Add the **tadka spice mix** and **remaining garlic**. Cook, stirring often, until fragrant, 1 min. Add **coconut milk**. Cook, stirring often, until slightly thickened, 3-4 min.



5. FINISH CURRY AND RICE

Return **zucchini** and any **juices** from the plate back to the pan. Stir to combine. When **rice** is done, fluff with a fork. Season with **salt** and stir in **half the cilantro**.



6. FINISH AND SERVE

Divide **cilantro-garlic rice** and **chicken korma** between plates. Sprinkle over **remaining cilantro**.

Dinner Solved!