

FOR the
Little ONESfReSh
veGGiesRice, CURRY SAUCE AND
CHICKEN SEPARATELY

MILD CURRY CHICKEN

 25 Minutes 4 Servings Chicken

A perfect mild chicken dish for curry beginners! Served over rice and topped with fresh cucumber and crunchy sugar snap peas.

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to hello@dinnertwist.com.au

FROM YOUR BOX

BASMATI RICE	300g
CHICKEN STIR-FRY STRIPS	600g
BROWN ONION	1
RED CAPSICUM	1
SOUR CREAM	1 tub
SUGAR SNAP PEAS	150g
LEBANESE CUCUMBERS	2

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground turmeric, ground paprika, curry powder

COOKING TOOLS

large frypan, saucepan

You can opt for a different flavour of the chicken if you prefer! Switch spices for tarragon, oregano, tomato paste or balsamic vinegar.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. COOK THE RICE

Place rice in a saucepan, cover with **600ml water**. Bring to a boil, cover with a lid and reduce heat to low. Cook for 10-15 minutes or until water is absorbed.

tip Use a rice cooker if you have one!



2. COOK THE CHICKEN & ONION

Heat a large frypan with **oil** over high heat. Add chicken strips to cook. Dice and add onion. Cook for 5 minutes.



3. ADD CAPSICUM & SPICES

Slice and add capsicum. Season with **1/2 tsp turmeric, 1 tsp paprika, 2 tsp curry powder, salt and pepper**. Cook for 1-2 minutes.

tip For more flavour, add up to 1 tbsp curry powder!



4. SIMMER THE SAUCE

Stir in sour cream and **1 cup water**. Simmer, covered, over medium-low heat for 8-10 minutes.

tip For a dairy-free option you can use coconut milk instead of sour cream.



5. PREPARE THE TOPPING

Meanwhile, trim sugar snaps and dice cucumbers. Set aside.



6. FINISH AND SERVE

Season curry chicken with **salt and pepper** to taste. Serve with rice and fresh toppings at the table.

tip We added 1 1/2 tsp white wine vinegar to balance the flavour which you can do if needed, or add a squeeze of lemon.