

Curry & Soy-Glazed Chicken

with Zucchini & Cashews

2 OR 4 SERVINGS

⌚ 25-35 MINS

 Blue Apron

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Ingredients



10 oz Boneless Chicken Breast Pieces or 20 oz for 4 servings



1 oz Sliced Roasted Red Peppers or 2 oz for 4 servings



1 Tbsp Yellow Curry Paste or 1 ½ Tbsps for 4 servings



1 tsp Black & White Sesame Seeds



½ cup Long Grain White Rice or 1 cup for 4 servings



2 Scallions



2 Tbsps Soy Glaze or ⅓ cup for 4 servings



1 Zucchini or 2 for 4 servings



1 oz Salted Butter



3 Tbsps Roasted Cashews or ¼ cup for 4 servings



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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Hey, Chef! If you chose to increase the serving size for this recipe, look for specialized directions in italics in the steps below.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water** or **2 cups of water** if you're cooking 4 servings. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



2 Prepare the ingredients & make the glaze

- Meanwhile, wash and dry the fresh produce.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Roughly chop the **peppers**.
- Roughly chop the **cashews**.
- In a bowl, whisk together the **soy glaze**, **curry paste**, and **2 tablespoons of water** or **1/4 cup of water** if you're cooking 4 servings.



3 Cook the zucchini & finish the rice

- In a medium pan or a large pan if you're cooking 4 servings (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced white bottoms of the scallions** and **chopped peppers**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened and combined. Turn off the heat.
- Transfer to the pot of **cooked rice**; stir to combine. Taste, then season with salt and pepper if desired. Cover to keep warm.



4 Cook the chicken & serve your dish

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 2 to 3 minutes, or until browned on all sides.
- Add the **glaze** (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until the chicken is coated and cooked through.
- Turn off the heat; stir in the **butter** until melted and combined.
- Serve the **cooked chicken** (including any glaze from the pan) over the **finished rice**. Garnish with the **sliced green tops of the scallions**, **chopped cashews**, and **sesame seeds**. Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety
CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.
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