COCONUT CURRY WITH CHICKEN AND CILANTRO RICE

Decadant and easy, this curry uses just one pot and has everything you need for a nutritious and delicious meal! Lots of aromatics and spices, roasted and fresh yummy vegetables, tender chicken pieces, and flavorful soaked rice all finished with a creamy nut sauce to top it off! One pot means less dishes for you while packing in all the flavor, vitamins, and antioxidants!

Ingredients
• 4 chicken quarters (8 pcs of chicken)
• 2 Tbsp. curry powder
• 0.5 bunch cilantro
• 3 cloves garlic
• 2-3 large collard leaves
• 1 can coconut milk
• 1 cup jasmine rice
• 1 lime
• 1 cucumber
• 1 tsp. fish sauce
From your pantry
• 1 Tbsp. soy sauce
• 1 tsp. fresh ginger
• 1 tsp. brown sugar or honey
• 3 Tbsp. peanut butter or other nut butter (optional)
• olive oil
• salt and pepper

Directions
Read through entire recipe before getting started. Wash and dry all produce.

1. Mince or grate garlic. Cut lime in half and juice. Remove bottom inch from cilantro, rough chop leaves and tender stems. Mince or grate ginger (if using). Fold collard leaves in half and cut out tough stem; bunch leaves and thinly slice. Remove ends from cucumber and slice in 1/4” slices. Remove chicken from package. Carefully separate the drumsticks from the thighs (instructions on back of card). Season the chicken with curry powder, salt, and pepper.

2. Heat 2 Tbsp. oil in a large, deep skillet or pot. Sear chicken for a 2-3 min per side until lightly browned. Transfer pieces to a plate and repeat with the rest of the chicken. Do not clean skillet. Note: chicken is not fully cooked at this point.

3. Reduce heat and add 1 tsp. oil to previously used skillet. Add garlic, ginger, and collard leaves to pot. Sauté for 2-3 min until softened. Add half of the cilantro and jasmine rice and sauté for 1 min until aromatic. Add 1 1/2 cups coconut milk, 1/2 cup water, fish sauce and a pinch of salt and pepper. Return chicken to pot and bring to a boil. Reduce heat to medium low. Cover and cook until chicken is fully cooked, rice is tender, and liquid absorbs, about 12-15 min. Remove from heat and let sit covered for 5 min.

4. Stir peanut butter or nut butter, 4 tsp. lime juice, soy sauce, sugar or honey and remaining 1/4 cup coconut milk in a small bowl, mix until incorporated and season to taste.

5. Scoop chicken and rice onto a plate. Drizzle with sauce and top with remaining cilantro. Serve with cucumber slices.

Recipe brought to you by East Side Table | This recipe is: YUM
**Tips, Tricks, and Terms**

**Separating Chicken Quarters**

A chicken quarter is simply a drumstick and a thigh that are still attached at the joint. When they're sold together, they are often cost less than when separated. To separate at home, grab the quarter and get a feel for where the joint is—do this by moving the leg up and down. Carefully cut all the way through the joint to separate. Repeat with the other quarters.

**A little about...**

**COLLARD GREENS:** A dark leafy green common in African and African American cooking. The flavor of a collard leaf is a cross between cabbage and kale, similar to Swiss chard. The leaves are heartier and can hold up to longer cooking times and in wraps.

**CURRY POWDER:** A powdered spice blend based with turmeric, usually mixed with ginger, pepper, cumin, garlic, or cinnamon.

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