

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 flavor 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.

Equipment:

- 1 large sauté pan

PREPARATION: 15 MIN

COOKING: 25 MIN

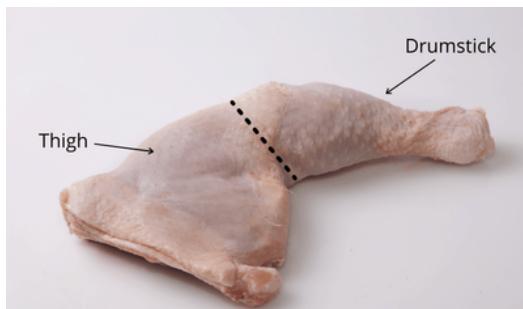
READY IN: 40 MIN

MAKES 6 SERVINGS

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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