READY TO COOK

Curry Peanut Chicken Thighs

with Snow Peas & Aromatic Rice

2 < OR > 4 SERVINGS





12 24 oz Boneless, Skinless Chicken Thighs



4 Boneless, Skinless **Chicken Breasts**



4 Skin-On Salmon **Fillets**



1/2 | 1 cup Long Grain White



8 oz Snow Peas



6 Tbsp East Asian-Style Sautéed Aromatics



2 Tbsp Yellow Curry **Paste**



2 Tbsp Soy Sauce



4 Tbsp Mayonnaise



2 Tbsp Mirin¹



2 Tbsp Smooth Peanut **Butter Spread**



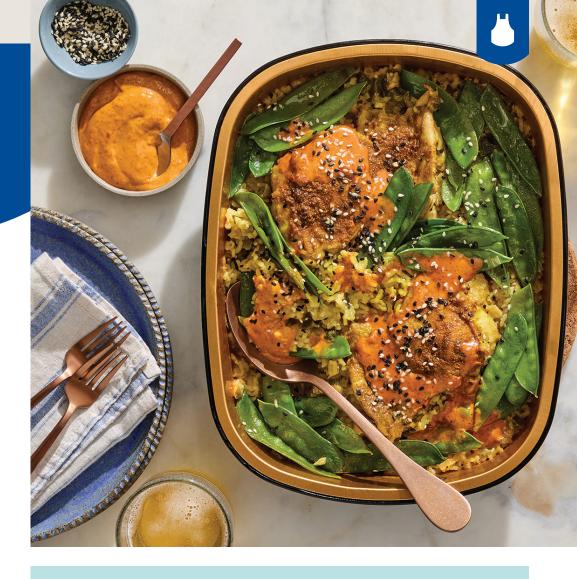
2 tsp Black & White Sesame Seeds



1/2 | 1 Tbsp Vadouvan Curry Powder



2 Single-Use Aluminum Tray



Cooking for 4 servings?

Cooking instructions are written for 2 servings. If you're cooking for 4, use larger pots and pans, work in batches when necessary, and double any measurements that are highlighted.

Getting Started

COOKING TOOLS

Aluminum Tray(s)

FROM YOUR PANTRY

Olive Oil Salt Pepper

Chef's Note



Yellow curry paste is a staple in Thai cooking that features herbs and spices such as lemongrass, kaffir lime peel, galangal (a type of ginger), and more. It not only adds a significant kick of spice, but also the gorgeous golden color for which it is named.

COOKING TEMPERATURE The USDA recommends a minimum safe cooking temperature of:

165°F Chicken | 145°F Fish

1. salted cooking wine Ingredients may be replaced and quantities may vary.

The tray provided should only be used for cooking. It is not suitable for storing ingredients prior to cooking or the finished recipe after baking. Oxidation may occur. When you're finished, rinse and recycle the tray.

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. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: blog.blueapron.com/foodsafety

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1. Prepare the ingredients & make the base

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ If desired, remove the tough strings from the **snow peas**.
- ☐ Carefully rinse the **rice** (sifting through for any impurities).

 Drain thoroughly.
- ☐ Lightly coat the tray(s) with a drizzle of **olive oil**.



☐ Add 1 cup of water to the tray (or to each tray for 4 servings). Season with salt and pepper; stir to thoroughly combine.



Look for customized instructions before the next step!

2. Prepare the chicken & bake the tray

- ☐ Pat the **chicken** dry with paper towels. Season on both sides with salt, pepper, and the **curry powder**.
- ☐ Arrange the seasoned chicken in an even layer on top of the prepared base.
- ☐ Tightly cover the tray(s) with foil and bake 30 minutes.
- ☐ Leaving the oven on, remove from the oven. Carefully remove the foil.
- ☐ Add the **snow peas** in an even layer on top of the **partially cooked base**. Drizzle with **olive oil**; season with salt and pepper.
- ☐ Return to the oven and bake, uncovered, 7 to 9 minutes, or until the rice is tender and the chicken is cooked through.
- ☐ Remove from the oven.

3. Make the sauce & serve your dish

- ☐ Meanwhile, in a bowl, combine the mayonnaise, peanut butter spread, mirin,

 2 teaspoons of water, and as much of the curry paste as you'd like, depending on how spicy you'd like the dish to be.
- ☐ Serve the **baked tray(s)**topped with the **sauce** and **sesame seeds**. Enjoy!



≒ Customized Steps

SALMON

- ☐ Pat the **fish** dry with paper towels. Season on both sides with salt, pepper, and the **curry powder**.
- ☐ Arrange the **seasoned fish** in an even layer on top of the **prepared base**.
- ☐ Tightly cover the tray(s) with foil and bake 30 minutes.
- ☐ Leaving the oven on, remove from the oven. Carefully remove the foil.
- ☐ Add the **snow peas** in an even layer on top of the **partially cooked base**. Drizzle with **olive oil**; season with salt and pepper.
- Return to the oven and bake, uncovered, 7 to 9 minutes, or until the rice is tender and the fish is cooked through.
- ☐ Remove from the oven.



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