



**SHOP IT! MISE IT! MAKE IT!**  
CHANGE THE WAY YOU COOK

# Curried Chicken and Rice

Recipe Source: Milk Street Tuesday Nights

Serves: 4

Effort: Light

## SHOP IT!

## MISE IT!

## MAKE IT!

Oils, Vinegars & Spices		Large Bowl		1
Grapeseed Oil	<input checked="" type="radio"/>	1 tsp ground black pepper		
Mild Curry Powder	<input checked="" type="radio"/>	2 1/2 tsp salt		
Ground Cardamom	<input checked="" type="radio"/>	1/2 tsp ground cardamom		
Salt/Pepper	<input checked="" type="radio"/>	1 tbs curry powder		
Meats & Seafoods		2 tbs ginger	buzzed	
8 Boneless Skinless Chicken Thighs	<input type="radio"/>	1 tbs grapeseed oil		
Produce		Cutting Board		2
Box Shallots	<input checked="" type="radio"/>	8 boneless skinless chicken thighs	cut into 1" pieces	
Small Piece Ginger	<input checked="" type="radio"/>	Medium Pot		3
1 Lime	<input checked="" type="radio"/>	1 3/4 c. coconut water		
Bunch Cilantro	<input checked="" type="radio"/>	1 1/2 c. basmati rice	rinsed and drained	
Dry Goods & Pasta		Mini Bowl		4
Basmati Rice	<input checked="" type="radio"/>	2 tbs grapeseed oil		
Snacks		Small Bowl		5
Pack Dried Cranberries	<input checked="" type="radio"/>	4 shallots	halved and thinly sliced	
Beverages		1/4 c. Scoop		6
Large Coconut Water	<input checked="" type="radio"/>	1/4 c. coconut water		

DO	WITH	HOW	IMPORTANT
Mix/Form	1	To make a paste	
Add	1 tbs paste	To Mise It 3, the medium pot with rice	
Add	2	To Mise It 1, the large bowl with paste	
Marinate	Chicken	At room temperature while you cook the rice	
Stir	3 + Paste	UNTIL paste is well combined	
Bring/Boil	Rice	To a boil	Medium High Heat
Cover/Reduce Heat	Rice		Low Heat
Cook	Rice	UNTIL mostly tender but slightly firm	About 10 mins.
Remove/Uncover/Fluff/Set Aside	Rice	From heat and use fork to separate	
Add/Heat	4	In large skillet UNTIL shimmering	Medium High Heat
Add/Cook	5	UNTIL golden brown	About 5 mins.
Push Aside/Add	Marinated Chicken	Make room for the chicken	
Cook	Chicken	Without stirring UNTIL golden brown on the bottom	About 3 mins.
Add/Stir	6	To skillet and combine	
Scrape	Browned Bits	From the bottom of the skillet	
Cook	Chicken +	Stirring constantly UNTIL all liquid	About 20 secs

<b>Small Bowl</b>		<b>7</b>
1/2 c. dried cranberries		
1/2 c. coconut water		
<b>Small Bowl</b>		<b>8</b>
2 c. cilantro	roughly chopped	
2 tbs lime juice		

	Shallots	evaporates	
Add/Stir/Cook	<b>7</b> + Cooked Rice	Undisturbed UNTIL rice is crisp and brown	Medium High Heat About 3 mins.
Off Heat/Add/Stir	<b>8</b>	Using spatula to scrape bottom and loosen the crust	
Taste/Season			To taste
SERVE			

**TOOLS AND TECHNIQUES REQUIRED**

1 Medium Pot with lid; 12-inch skillet; colander; small food processor; spatula