



# SPICY CHICKEN PATHIA CURRY WITH PEPPERS AND RICE

FAST. EASY. FRESH.

**1.** Start by prepping your ingredients. Peel and dice the **yellow onion**, peel and mince the **garlic**, de-seed and dice the **peppers**, and de-seed (or leave the seeds in for more heat!) and finely mince the **Thai chili peppers**. On a separate cutting board, cut the **chicken** into pieces.

**2.** Make your rice. Place the **rice** in a medium pot along with 3 cups of water and a pinch of **salt**. Bring to a boil, then reduce heat to low, cover, and simmer for 12-15 minutes or until the water has been absorbed.

**3.** Next, heat 2 Tbsp. **oil** in a large pan or pot with a lid, over medium-high. Add the **chicken** and cook for 2-3 minutes on each side. Season with **salt** and **pepper**, then remove from the pan and set aside.

**4.** In the same pan, add the **onions** and cook for 3-4 minutes. Add the **garlic**, **Spice Mix (curry powder, smoked paprika, cinnamon, and chili powder)**, and **chili pepper** to taste. Cook for another 1-2 minutes. Add the **mini peppers** and cook for 1-2 minutes.

**5.** To the same pan, add the **tomato paste**, **chicken bouillon**, **sugar**, and 3 cups of water. Add the **chicken pieces** and mix well. Bring to a boil, then lower the heat, cover, and simmer for 10-15 minutes. At the end of the cooking time, add the juice of half the **lemon** and the **tamarind**.

**6.** To serve, spoon the **rice** into dishes and top with the **chicken pathia curry**. Garnish with roughly torn **cilantro** leaves. Enjoy!



## Ingredients (4 Person Serving – 549 Calories Per Serving)

Olive Oil	2 Tbsp.	Sweet Bell Peppers	3
BL, SL Chicken Thighs	600 g	Thai Chili Peppers	2
Basmati Rice	1 ½ Cups	Curry Powder	2 tsp.
Tomato Paste	½ Cup	Smoked Paprika	1 tsp.
Yellow Onion	1	Cinnamon	1 tsp.
Garlic	2 Cloves	Chili Powder	2 tsp.
Lemon	1	Sugar	2 Tbsp.
Liquid Tamarind Paste	2 Tbsp.	Cilantro	Small Bunch
Chicken Bouillon	2 Cubes	Salt and Pepper	To taste

**35** Minute Cook Time!