



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 **mini peppers**, and de-seed (or leave the seeds in for more heat!) and finely mince the **Thai chili pepper**. On a separate cutting board, cut the **chicken** into pieces.

2. Make your rice. Place the **rice** in a small pot along with 1 ½ 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 1 Tbsp. **oil** in a large pan 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 1 ½ 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 (2 Person Serving – 549 Calories Per Serving)

Olive Oil	1 Tbsp.	Mini Peppers	4
BL, SL Chicken Thighs	300 g	Thai Chili Pepper	1
Basmati Rice	¾ Cup	Curry Powder	1 tsp.
Tomato Paste	¼ Cup	Smoked Paprika	½ tsp.
Yellow Onion	1	Cinnamon	½ tsp.
Garlic	1 Clove	Chili Powder	1 tsp.
Lemon	1	Sugar	1 Tbsp.
Liquid Tamarind Paste	1 Tbsp.	Cilantro	Small Bunch
Chicken Bouillon	1 Cube	Salt and Pepper	To taste

35 Minute Cook Time!