



**NUTRITION** *per serving* 71g carbohydrates 32g fat 49g protein 162mg sodium | gluten-free, soy-free, shellfish-free, nut-free



Calories  
**757**



Prep & Cook Time  
**35-45 min.**



Cook Within  
**5 days**



Difficulty  
**Intermediate**



Spice Level  
**Spicy**

#### IN YOUR BOX

- 1 Red Bell Pepper
- 2 Russet Potatoes
- 1 Red Fresno Chile
- 1 Shallot
- 2 Boneless Skinless Chicken Breasts
- ½ tsp. Curry Powder
- 5 oz. Frozen Peas
- 2 tsp. Chopped Ginger
- 4 fl. oz. Heavy Whipping Cream
- .9 oz. Butter

#### IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Colander
- Medium Pot
- Medium Non-Stick Pan

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**HOME CHEF**

## Pan-Seared Chicken and Samosa-Style Potatoes

with ginger cream sauce and roasted red peppers

## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **425 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Place a colander in the sink

## WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads up!** Shallot is used twice. **Diced shallot** is added to **potatoes** and **minced shallot** is added to **sauce**.
- **Spice Alert!** Fresno chile adds heat comparable to fresh jalapeño. Use to taste or omit to suit your spice preference. Be sure to wash hands and cutting board after prepping.

## FROM THE CHEF

The curry powder that seasons potatoes gets “bloomed,” or gently fried in oil until toasted and fragrant. This helps to deepen the flavor of the dish.

### Did you know...

*Curious about the work it takes to make actual samosas? There are many different techniques, but, basically, dough is rolled out, then cut into circles, half-circles, or quarter circles. Two ends are brought together to make a tiny cone, which is filled with filling. The open edge is then folded over and sealed, making a triangle.*



## Prepare the Ingredients

Stem, seed, and slice **red bell pepper** into thin ½” strips. Peel and cut **potatoes** into 1” dice. Stem, seed, and mince **Fresno chile**. Peel and halve **shallot**. Cut one half into ¼” dice and mince the other half. Rinse **chicken breasts**, pat dry, and season both sides with ½ tsp. **salt** and ¼ tsp. **pepper**.



## Finish the Potatoes

Return pot used to cook potatoes to medium-high heat. Add 1 Tbsp. **olive oil** and **diced shallot** to hot pot. Cook until shallot begins to soften, 3 minutes. Add **curry powder**, ¼ tsp. **salt**, and **Fresno chiles** (to taste) and cook 1 minute. Stir in cooked **potatoes** and gently crush them. Stir in **peas** and cook until peas are warmed through, 2 minutes. Remove from burner and set aside.



## Cook the Potatoes

Bring a medium pot with **potatoes**, enough **water** to cover, and ½ tsp. **salt** to a boil. Cook until potatoes are tender, 9-12 minutes. Drain potatoes in colander, wipe pot clean, and reserve. While potatoes cook, sear chicken.



## Make the Ginger Cream Sauce

Return pan used to cook chicken to medium heat. Add ½ tsp. **olive oil** and **minced shallot** and cook 1-2 minutes. Add **ginger**, ¼ cup **water**, and **cream**. Bring to a boil and cook until reduced by half and creamy, 4-5 minutes. Remove from burner, swirl in **butter**, and season to taste with **salt and pepper**.



## Cook Chicken and Red Bell Peppers

Place a medium non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and **chicken** in hot pan. Sear until golden brown, 4-6 minutes. Transfer chicken to half of prepared baking sheet. Reserve pan; no need to wipe clean. Place **red bell pepper** on other half of prepared baking sheet and toss with 1 tsp. **olive oil** and a pinch of **salt and pepper**. Roast until chicken reaches a minimum internal temperature of 165 degrees and red bell pepper is tender, 7-10 minutes.



## Plate the Dish

Place **potatoes** and **red bell pepper** on a plate. Lean **chicken** against potatoes and pour **ginger cream sauce** in front of chicken.