

One-Pot Curry and Rice Dinner

♥♥♥♥♥ (6)

Prep Time

10 min.

Total Time

35 min.

Servings

4



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What You Need

 Find these ingredients on sale



1/4 cup Kraft Creamy Cucumber Dressing

1 Tbsp. curry powder

1 lb. (450 g) small boneless skinless chicken breasts, cut into 1/2-inch cubes

3 stalks celery, cut int, cut into 1/2-inch-thick slices

2 carrots, cut into 1/2-inch-thick slices

2 green onions, sliced

1 can (10 fl oz/284 mL) 25%-less-sodium chicken broth

1 cup instant white rice, uncooked

1/4 cup chopped dried apricots

1/4 cup cashews

2 tsp. ground ginger

Make It

Tap or click steps to mark as complete

Mix dressing and curry powder; pour over chicken in shallow dish. Refrigerate 10 min. to marinate.



Heat large nonstick skillet sprayed with cooking spray on medium-high heat. Add chicken and vegetables; cook 10 min. or until chicken is cooked through (170°F), turning chicken over and stirring vegetables after 5 min. Stir in broth and rice. Bring to boil.



Remove from heat. Stir in remaining ingredients; cover. Let stand 10 min.

