

Exotic Curry Rice Medley

FOR THE RICE:

1 1/2 C basmati rice
3 C water
1/2 t salt

FOR THE CREAMY CURRY SAUCE:

2 T olive oil
1 lg onion, finely chopped
2 cloves garlic, minced
2 med potatoes, peeled and diced
1/2 C raw cashews
1 T yellow curry powder
1 t ground cumin
1 t ground coriander
1/2 t turmeric
1/2 t chili powder (adjust to taste for heat level)
1 C brewed [Raja Oolong Chai tea](#) (strong)
1 C coconut milk

1 C vegetable broth
Salt and pepper to taste

FOR THE PROTEIN ADDITIONS:

1 lb. boneless, skinless chicken breasts, cut into bite-sized pieces
1/2 lb. shrimp, peeled and deveined
1 C fried tofu cubes
2 T olive oil (for cooking the proteins)

ADDITIONAL INGREDIENTS:

1 C pineapple chunks (fresh or canned, drained)
1/2 C golden raisins

FOR GARNISH:

Fresh cilantro, chopped (optional)
Limes, quartered (optional)

COOK THE RICE:

1. Rinse the basmati rice under cold water until the water runs clear.
2. In a medium saucepan, bring 3 cups of water to a boil. Add the rice and salt, reduce the heat to low, cover, and simmer for 15-20 minutes, or until the rice is tender and the water is absorbed. Fluff with a fork and set aside.

PREPARE THE PROTEINS:

1. In a large skillet, heat 1 tablespoon of olive oil over medium-high heat. Add the chicken pieces and cook until browned and cooked through, about 5-7 minutes. Remove from the skillet and set aside.
2. In the same skillet, add another tablespoon of olive oil. Add the shrimp and cook until pink and opaque, about 3-4 minutes. Remove from the skillet and set aside.
3. Add the fried tofu cubes to the skillet and cook until golden brown on all sides, about 3-4 minutes. Remove from the skillet and set aside.

PREPARE THE CREAMY CURRY SAUCE:

1. In a large skillet or saucepan, heat the olive oil over medium heat.
2. Add the chopped onion and sauté until it becomes translucent, about 5 minutes.
3. Add the minced garlic and diced potatoes, and cook for another 5 minutes, stirring occasionally.
4. Add the raw cashews and cook for 2-3 minutes until they start to toast slightly.

5. Stir in the yellow curry powder, ground cumin, ground coriander, turmeric, and chili powder. Cook for 1-2 minutes until the spices are fragrant.
6. Pour in the brewed Raja Oolong Chai tea, coconut milk, and vegetable broth. Stir to combine.
7. Bring the mixture to a simmer and cook for 15-20 minutes, or until the potatoes are tender and the sauce has thickened. Season with salt and pepper to taste.

COMBINE AND SERVE:

1. Add the cooked chicken, shrimp, fried tofu, pineapple chunks, and golden raisins to the creamy curry sauce. Stir to combine and heat through.
2. Serve the cooked rice on plates or in bowls, and ladle the creamy curry sauce with chicken, shrimp, tofu, pineapple, and raisins over the top.
3. Garnish with fresh cilantro and limes if desired.

PREP AND COOK TIMES

Prep Time: 30 minutes (plus marinating time)

Cook Time: 40 minutes

Total Time: 1 hour 10 minutes