DINNERLY

# Miso Rice Soup with Ready to Heat Chicken

## with Spinach & Frizzled Ginger

20-30min 2 Servings

This ain't your grandma's chicken soup. Unless your grandma also had this recipe idea, in which case, we guess it is your grandma's chicken soup! We took a classic childhood favorite and kicked it up with miso, spinach, and a finishing touch of fried ginger and garlic. Chicken soup for the soul? More like chicken soup for the taste buds. We've got you covered!

## WHAT WE SEND

- 1 oz fresh ginger
- ½ lb pkg ready to heat chicken
- 1 pkt turkey broth concentrate
- 5 oz jasmine rice
- 0.63 oz miso paste [6]
- 5 oz baby spinach

## WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil

## TOOLS

- medium pot
- small skillet

## ALLERGENS

Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

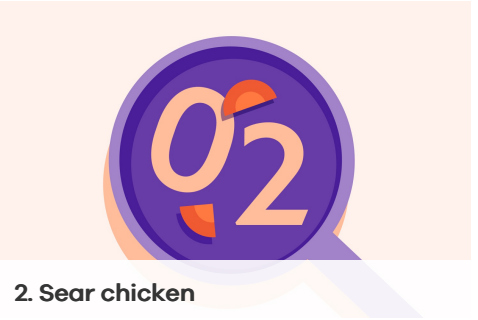
Calories 630kcal, Fat 22g, Carbs 67g, Protein 35g

### 1. Prep ingredients

Thinly slice **1 large garlic clove** and finely chop **1 teaspoon garlic**; keep separate.

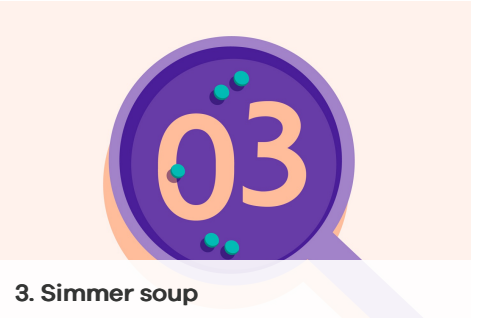
Peel and finely chop **2 tablespoons ginger**. Thinly slice remaining ginger, then stack and cut into thin matchsticks; keep separate.

Use your fingers or two forks to break up **chicken** into bite-sized pieces.




### 2. Sear chicken

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **chicken** and cook, stirring, until golden-brown and heated through, 1–2 minutes. Transfer chicken to a plate until step 5.




### 3. Simmer soup

To same pot, add **chopped garlic and ginger**; cook, stirring, until fragrant, about 30 seconds. Add **all of the broth concentrate, 5 cups water**, and **½ teaspoon salt**. Cover and bring to a boil. Add **rice** and cover; simmer over medium-low heat, stirring occasionally to keep rice from sticking, until tender, 10–12 minutes.

### 4. Make frizzled ginger

While **rice** cooks, in a small skillet over medium, heat **2 tablespoons oil** and **sliced garlic and ginger**; cook, stirring, until golden, about 3 minutes. Transfer to a small heatproof bowl.

### 5. Finish soup & serve

Add **chicken** to pot; simmer, about 1 minute. Remove from heat and stir in **spinach** and **miso**. Season to taste with **salt** and **pepper**.

Serve **miso chicken and rice soup** topped with **frizzled ginger and garlic**. Enjoy!

### 6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.