



NO ADDED GLUTEN

Panang Coconut Chicken Curry

with Peppers, Rice, & Peanuts



30min



2 Servings

Dang, panang is good. This rich coconut curry relies on fresh Thai red curry paste—an aromatic mixture of peppers, chilies, garlic, ginger, lemongrass, shallot, and spices—to create a flavorful sauce in which to simmer tender pieces of chicken. Serve it over fragrant jasmine rice to soak up all that deliciousness.

What we send

- 5 oz jasmine rice
- coconut milk powder ^{7,15}
- 1 shallot
- 1 bell pepper
- ¼ oz fresh basil
- 1 lime
- 12 oz pkg boneless, skinless chicken breasts
- ½ oz Thai red curry paste ⁶
- 1½ oz pkt peanut butter ⁵
- 1 oz salted peanuts ⁵

What you need

- kosher salt & pepper
- neutral oil, such as vegetable

Tools

- fine-mesh sieve
- small saucepan
- medium pot with lid

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Peanuts (5), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810kcal, Fat 34g, Carbs 75g, Proteins 51g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1 ¼ cups water** and **½ teaspoon salt** and bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm until ready to serve.



4. Make curry

Add **shallots, peppers**, and **1 tablespoon oil** to same pot. Cook, stirring, until softened, about 4 minutes. Stir in **basil stems** and **curry paste**; cook until fragrant, about 30 seconds. Stir in **coconut milk**; bring to a boil over high heat. Cook until liquid is reduced by half and is the thickness of heavy cream, about 5 minutes. Carefully discard **basil stems**.



2. Prep ingredients

In a measuring cup, whisk together **coconut milk powder** and **¾ cup hot tap water** until mostly smooth. Peel and finely chop **half of the shallot** (save rest for own use). Halve **pepper**, remove stem and seeds, then cut into 1-inch pieces. Pick **basil leaves** from **stems**, keeping them separate. Squeeze **1 tablespoon lime juice** into a small bowl. Cut any remaining lime into wedges.



5. Finish curry

Stir **lime juice** and **1 tablespoon peanut butter** into the **curry sauce**. Return **chicken and any resting juices** to the pot. Reduce heat to medium and cook, stirring occasionally, until chicken is warm, about 1 minute. Season to taste with **salt** and **pepper**.



3. Brown chicken

Pat **chicken** dry and cut into 1-inch pieces. Heat **1 tablespoon oil** in a medium pot over high. Add chicken to pot and cook, stirring occasionally, until chicken is opaque, 3-4 minutes. Transfer to a plate.



6. Garnish & serve

Coarsely chop **peanuts**. Tear **basil leaves**, if large, then stir half into the curry. Fluff **rice** with a fork, and spoon into bowls. Top with **curry** and sprinkle with **chopped peanuts** and **remaining basil**. Serve with **any lime wedges** on the side, for squeezing over. Enjoy!