



Panang Coconut Chicken Curry

with Peppers, Rice & Peanuts



20-30min



2 Servings

Dang, panang is good. This rich peanut 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
- 2 (¾ oz) pkts coconut milk powder ^{7,15}
- 1 shallot (use half)
- 1 bell pepper
- ½ oz fresh basil
- 12 oz boneless, skinless chicken breasts
- 1 oz Thai red curry paste (use 1 Tbsp) ⁶
- 1 lime
- 2 pkts peanut butter (use 1 Tbsp) ⁵
- 2 oz salted peanuts ⁵

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- medium pot

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 770kcal, Fat 31g, Carbs 72g, Proteins 51g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ 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. Keep covered until ready to serve.



4. Start curry

Add **chopped shallots, peppers**, and **1 tablespoon oil** to same pot. Cook, stirring, until softened, about 4 minutes. Stir in **basil stems** and **1 tablespoon That red 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. Discard basil stems.



2. Prep ingredients

In a liquid measuring cup, whisk to combine **all of the coconut milk powder** and **¾ cup hot tap water** until mostly smooth. Finely chop **half of the shallot**. Halve **pepper**, remove stem and seeds, then cut into 1-inch pieces. Pick **basil leaves** from **stems**, keeping them separate.



5. Finish curry

Squeeze **1 tablespoon lime juice** into **curry**, then stir in **1 tablespoon peanut butter**. 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 and cook, stirring occasionally, until chicken is cooked through, 3–4 minutes. Transfer to a plate.



6. Garnish & serve

Coarsely chop **peanuts**. Tear **basil leaves**, if large, then stir half into the curry. Cut **any remaining lime** into wedges. 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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