Plant-Based "Chicken" Coconut Curry

with Peppers, Spinach & Fried Onions

⏱ 30min ✕ 2 Servings

Take a seat at our Premium table! What's so special about this savory, satisfying bowl bursting with color and texture? It's meatless! Daring's plant-based "chicken" pieces won't have you missing the real thing, especially when soaked in a curry made creamy and fragrant with coconut milk, lemongrass, ginger, and garlic. With fluffy rice underneath and crispy onions on top, you've got everything you need all in one bowl.

What we send

- 5 oz jasmine rice
- 1 oz fresh ginger
- ¼ oz fresh lemongrass
- 1 red onion
- 1 bell pepper
- ¼ oz fresh cilantro
- 8 oz pkg plant-based chicken [6]
- 2 (1 oz) Thai red curry paste [6]
- 13.5 oz can coconut milk [15]
- 3 oz baby spinach
- 1 lime
- ½ oz fried onions [6]

What you need

- kosher salt & ground pepper
- garlic
- neutral oil
- sugar

Tools

- small saucepan
- medium Dutch oven or pot

Cooking tip
Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

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

Nutrition per serving
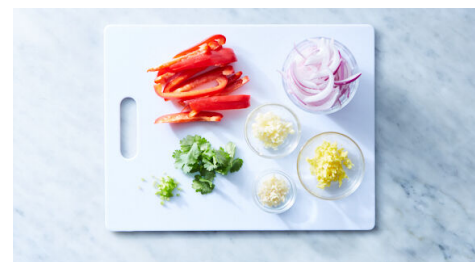Calories 1070kcal, Fat 60g, Carbs 99g, Protein 36g

1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**; 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.

2. Prep ingredients

Finely chop **2 teaspoons garlic**. Peel and chop **half of the ginger** (save rest for own use). Finely chop **half of the lemongrass** (save rest for own use).

Halve and thinly slice **onion**. Halve **pepper**, discard stem and seeds, and cut into ¼-inch thick strips. Pick **cilantro leaves** from **stems**; thinly slice stems.

3. Brown "chicken"

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Working in batches as needed, add **plant-based chicken** in a single layer and cook, without stirring, until browned and crisp on the bottom, about 3 minutes. Flip and cook until browned, 1–2 minutes more. Transfer to a plate.

4. Build curry

Heat **2 tablespoons oil** in same pot. Add **peppers** and **¾ of the onions**; cook, stirring occasionally, until starting to soften, 5–7 minutes.

Add **all of the curry paste** and cook, stirring, until darkened, about 1 minute. Add **chopped garlic, ginger, cilantro stems**, and **lemongrass**; cook until fragrant, about 30 seconds.

5. Finish curry

Add **coconut milk, 1 cup water, ¾ teaspoon salt**, and **½ teaspoon sugar**. Bring to a boil. Reduce heat to a simmer and cook, partially covered, until flavors meld, 5–7 minutes.

Add **chicken** and cook until warmed through, about 2 minutes. Off heat, stir in **spinach** until just wilted. Season to taste with **salt** and **pepper**.

6. Finish & serve

Cut **lime** into wedges.

Serve **"chicken" coconut curry** over **rice** and top with **cilantro leaves, fried onions**, and **some of the remaining onions**. Serve with **lime wedges**. Enjoy!