



## Daring 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
- garlic
- 1 oz fresh ginger
- ¼ oz fresh lemongrass
- 1 red onion
- 1 bell pepper
- ¼ oz fresh cilantro
- 8 oz pkg plant-based chicken <sup>1</sup>
- 2 oz Thai red curry paste <sup>1</sup>
- 13.5 oz can coconut milk <sup>2</sup>
- 5 oz baby spinach
- 1 lime
- ½ oz fried onions <sup>1</sup>

## What you need

- kosher salt & ground pepper
- neutral oil
- sugar

## Tools

- small saucepan
- medium Dutch oven or pot

## Cooking tip

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## Allergens

Soy (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1070kcal, Fat 61g, Carbs 100g, Protein 36g



### 1. Cook rice

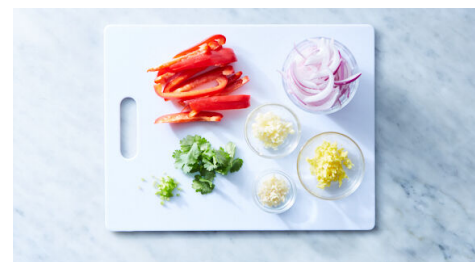
In a small saucepan, combine **rice, 1 ¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



### 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.



### 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.



### 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**.



### 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.



### 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!