



Panang Coconut Chicken Curry

with Peanuts over Rice



20-30min



2 Servings

Dang, panang is good. We use red curry sauce, an aromatic mixture of peppers, chilies, garlic, ginger, lemongrass, shallot, and spices, and creamy coconut milk to make a rich curry. We simmer sweet bell peppers and quick-cooking boneless chicken breast strips in the sauce, and top it with fresh basil and crunchy chopped peanuts. A steaming bowl of fragrant jasmine rice is perfect for soaking up the deliciousness.

What we send

- 5 oz jasmine rice
- 13½ oz coconut milk ¹⁵
- 1 medium yellow onion
- 1 bell pepper
- ¼ oz fresh basil
- ½ lb pkg chicken breast strips
- 1.8 oz red curry sauce ⁶
- 1 lime
- 2 (¾ oz) peanut butter ⁵
- 2 (1 oz) salted peanuts ⁵

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- medium pot

Allergens

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

Nutrition per serving

Calories 1110kcal, Fat 71g, Carbs
81g, Protein 46g



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.



2. Prep ingredients

Shake **coconut milk** in the can, then measure out ¾ cup and whisk until smooth. Finely chop **¼ cup onion** (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.



3. Brown chicken

Pat **chicken** dry, then 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.



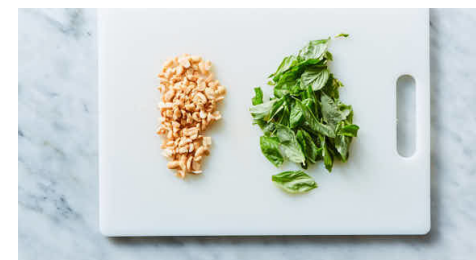
4. Start curry

Add **chopped onions, peppers**, and **1 tablespoon oil** to same pot. Cook, stirring, until softened, about 4 minutes. Stir in **basil stems** and **red curry sauce**; 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.



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**.



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!