



Thai Green Chicken Curry

with Bell Peppers & Jasmine Rice



ca. 20min



2 Servings

A bowl bursting with flavor is the ultimate pick-me-up. This coconut milk-based curry satisfies all our cravings without too much work in the kitchen. Just chop up onions and bell peppers, brown tender chicken strips, and let it all simmer together with dried herbs and spices until the fragrance is mouthwatering—that's how you know it's time to eat!

What we send

- 5 oz jasmine rice
- 1 Thai green curry cooking set ¹⁵
- 1 yellow onion
- 1 bell pepper
- 12 oz pkg boneless, skinless chicken breasts
- 1 lime
- ¼ oz fresh cilantro
- ½ lb broccoli

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- small saucepan
- medium Dutch oven or pot with lid

Allergens

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

Nutrition per serving

Calories 720kcal, Fat 30g, Carbs 84g, Protein 41g



1. Cook rice

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

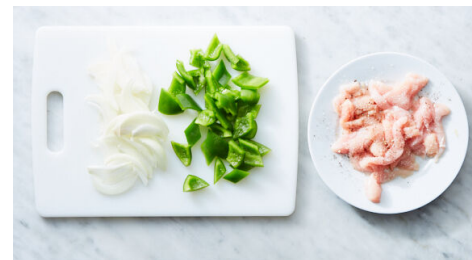
Remove contents from **Thai green curry kit**. Transfer **dried herbs** to sachet and flip over sachet top to close.



4. Cook onions & peppers

Add **onions**, **peppers**, and **1 tablespoon oil** to the same skillet; lightly season with **salt** and **pepper**. Cook, stirring occasionally, until vegetables are just starting to soften, 2-3 minutes.

Cut **lime** into wedges.



2. Prep ingredients

Thinly slice **half of the onion** (save rest for own use). Halve **pepper**, discard stems and seeds, then cut into 1-inch pieces.

Pat **chicken** dry. Season all over with **salt** and **pepper**.



5. Simmer curry

Add **curry paste**; cook, stirring frequently, until fragrant and aromatic, about 1 minute. Add **coconut milk**, **spice packet**, **herb sachet**, **seasoning mix**, **¾ cup water**, and **½ tablespoon sugar**. Return **chicken** to pot. Bring to a boil over high heat then reduce heat to medium-low; partially cover pot. Simmer, stirring occasionally, until **veggies** are completely tender, 5-7 minutes.



3. Brown chicken

In a medium Dutch oven or pot, heat **1 tablespoon oil** over medium-high until shimmering. Add **chicken** in an even layer; cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more. Transfer to a plate.



6. Finish & serve

Season **curry** to taste with **salt** and **pepper**.

Serve **Thai green chicken curry** over **rice**. Garnish with **cilantro sprigs** and serve with **lime wedges**. Enjoy!