

DINNERLY



Brothy Thai Chicken Curry over Rice



20-30min



2 Servings

Homemade curry paste requires a deep dive into both your pantry and your local grocery store to collect an assortment of aromatics and spices. We've simplified with an already-prepared Thai red curry paste that's loaded with flavor. We use all of it, but if you're a spice-novice, you might want to start with half of the paste in the broth, then build more flavor in step 4 by adding more if you'd like. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 oz fresh ginger
- ½ lb pkg boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate
- 1 oz Thai red curry paste (use 1 Tbsp)³
- 5 oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg¹
- all-purpose flour²
- neutral oil

TOOLS

- large pot
- small saucepan

ALLERGENS

Egg (1), Wheat (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 26g, Carbs 75g, Protein 38g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water** and **a pinch of salt**; bring to a boil. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



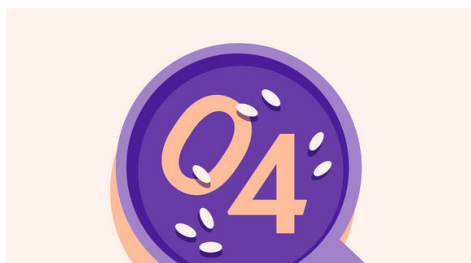
2. Prep ingredients

Peel and finely chop **ginger**. Pat **chicken** dry, then cut into 1-inch pieces. Transfer chicken to a medium bowl and season with ¼ **teaspoon salt**. Add **1 tablespoon flour** to chicken and toss to coat. In a small bowl, beat **1 large egg** with **a pinch of salt**.



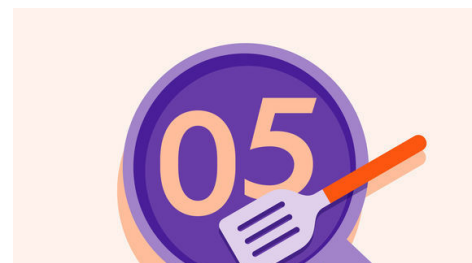
3. Prep broth

In a liquid measuring cup, stir to combine **chicken broth concentrate, 1 tablespoon of the Thai red curry paste** (or more, or less depending on heat preference), and **2½ cups water**.



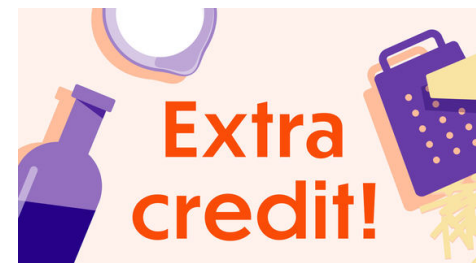
4. Make soup & ginger oil

Heat **1 tablespoon oil** in a medium pot or Dutch oven over high. Add **chicken**, and cook until browned all over, about 5 minutes. Transfer to a bowl. Add **2 tablespoons oil** and **ginger**; cook until well browned, about 2 minutes. Spoon **half of the ginger mixture** into a small bowl; reserve for serving. Stir in **curry-broth mixture**; bring to a boil, then simmer for 2 minutes.



5. Finish soup & serve

Return **chicken** to pot and simmer until cooked through, about 1 minute. Add **peas** and **1 large egg**. Remove pot from heat and let sit for 30 seconds, gently stirring once to break up egg slightly. Spoon **rice** into bowls and ladle **soup** over top. Drizzle with **reserved ginger mixture**. Serve **remaining rice** alongside. Enjoy!



6. Take it to the next level

Add a little extra brightness to this tasty red curry by serving it with lime wedges on the side for squeezing over.