

DINNERLY



Fast! Red Curry Chicken with Sticky Rice Peppers & Spinach



under 20min



2 Servings

No need to order in—this red curry chicken gives you all the satisfaction of a home-cooked meal in just 20 minutes. Chicken, bell peppers, and spinach swim in a fragrant coconut curry sauce, before we pair it with the (in our opinion) best kind of rice, aka sticky rice! We've got you covered!

WHAT WE SEND

- 1 bell pepper
- 1 lime
- ¼ oz fresh cilantro
- ½ lb pkg chicken breast strips
- 2 (1 oz) Thai red curry paste⁶
- 13.5 oz coconut milk¹⁵
- 5 oz baby spinach
- 7.4 oz sticky white rice

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar

TOOLS

- medium Dutch oven or pot with lid

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 880kcal, Fat 43g, Carbs 94g, Protein 39g



1. Prep ingredients

Halve **bell pepper**, discard stem and seeds, then thinly slice.

Halve **lime**; cut 1 half into wedges and set aside for serving.

Pick **cilantro leaves** from **stems** and finely chop stems; set aside leaves for serving.



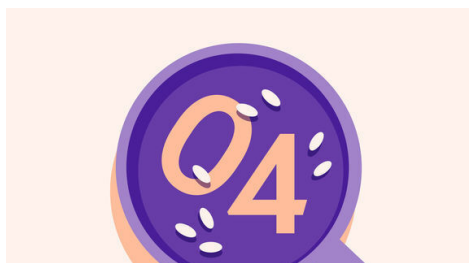
2. Cook chicken

Pat **chicken** dry; season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium Dutch oven or pot. Add chicken and cook until browned and and cooked through, flipping halfway, 5–7 minutes.



3. Build soup

Add **curry paste** and **cilantro stems**; cook until fragrant, about 30 seconds. Add **coconut milk**, **juice of half a lime**, and **2 teaspoons sugar**. Bring to a simmer. Add **peppers** and cook until tender, 5–7 minutes. Working in batches if necessary, add **spinach** and cook until wilted.



4. Cook rice & serve

Heat **rice** according to package instructions.

Serve **red curry chicken** over **sticky rice** with **cilantro leaves** over top and **lime wedges** alongside. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!