

DINNERLY



Thai Curry Chicken Soup with Peas and Jasmine Rice



ca. 20min



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 red Thai curry paste that's loaded with flavor. Throw in some lean chicken, fresh ginger, and peas and you have the makings of a hearty Thai soup. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 piece fresh ginger
- ½ lb pkg chicken breast strips
- 1 oz Thai red curry paste ²
- 1 pkt chicken broth concentrate
- 5 oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- all-purpose flour (or gluten-free alternative)
- 1 large egg ¹
- neutral oil

TOOLS

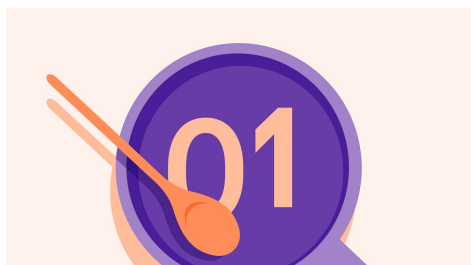
- fine-mesh sieve
- small saucepan
- medium Dutch oven or pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 680kcal, Fat 28g, Carbs 74g, Protein 39g



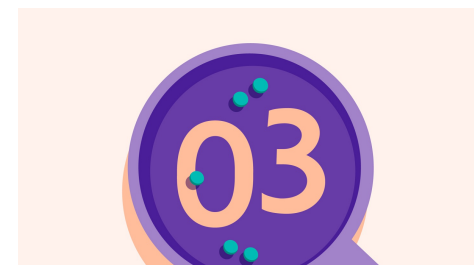
1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan with **1¼ cups water** and **a pinch of salt** and bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, 17–20 minutes.



2. Prep ingredients

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



3. Prep broth

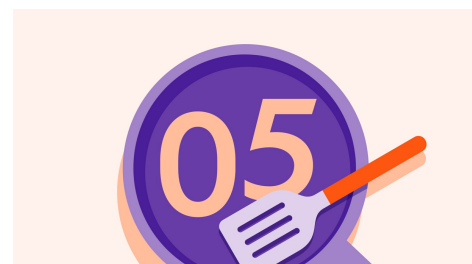
In a measuring cup, combine **2½ cups water** with **all of the curry paste** (or less, depending on heat preference) and **chicken broth concentrate**.



4. Build soup & ginger oil

In a medium pot or Dutch oven, heat **1 tablespoon oil** over high. Add **chicken** and cook, without stirring, until browned on one side, about 2 minutes; transfer to a bowl. Add **ginger** and **2 tablespoons oil** and cook until well browned, about 2 minutes.

Spoon **½ of the ginger mixture** into a small bowl for garnish. Add **broth** to pot; bring to a boil, then simmer for 2 minutes.



5. Finish soup & serve

Return **chicken** to pot and simmer until nearly cooked through, 1 minute. Add **peas**; season with **salt** and **pepper**. Add **beaten egg**, remove from heat, and let sit 30 seconds, then gently stir once to break up slightly.

Spoon **⅓ cup rice** into each bowl and ladle **soup** on top. Drizzle with **reserved ginger mixture**; serve with **remaining rice** alongside. Enjoy!



6. Take it to the next level

Serve with lime wedges, chopped cilantro, or sliced scallions!