



REBOOT Coconut & Lemongrass Chicken Curry

with Jasmine Rice



20-30min



2 Servings

Coconut and lemongrass offer a tasty mix of sweet and earthy citrus, creating a dish with a fresh bite. Here, we use these ingredients to create a delicious, homemade chicken curry. The snow peas and bell pepper pack an extra crunch, while the jasmine rice is perfect for soaking up every spoonful.

What we send

- 5 oz jasmine rice
- 4 oz snow peas
- 1 bell pepper
- ½ lb pkg chicken breast strips
- 2 (1 oz) Thai red curry paste ⁶
- ¼ oz fresh cilantro
- garlic
- ¼ oz Thai lemongrass spice ^{1,6,11}
- 13.5 oz can coconut milk ¹⁵

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- small saucepan
- medium nonstick skillet

Allergens

Wheat (1), Soy (6), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560kcal, Fat 14g, Carbs 78g, Protein 37g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Cook chicken

Add **chicken** to same skillet. Cook over medium-high, stirring, once or twice, until browned and cooked through, 3-5 minutes.



2. Prep ingredients

Trim **snow peas**, then cut or snap in half. Halve **pepper**, remove stem and seeds, then cut into 1-inch pieces. Finely chop **lemongrass** and **1 teaspoon garlic**.

In a liquid measuring cup, combine **coconut milk powder**, **½ cup hot tap water**, and **1 teaspoon sugar**; whisk until smooth. Set coconut milk aside until step 5.



5. Finish curry

Add **chopped lemongrass and garlic** to skillet with **chicken**. Cook, stirring, until fragrant, about 30 seconds. Stir in **all of the curry paste** and **coconut milk**, scraping up any browned bits from the bottom; season with **salt**. Bring to a boil.

Add **bell peppers** and **snow peas**; reduce heat to medium-low. Simmer until snow peas are tender, about 2 minutes.



3. Cook peppers

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **bell peppers** and season with **salt** and **pepper**. Cook, stirring occasionally, until crisp-tender and lightly browned in spots, 2-3 minutes. Transfer peppers to a bowl.

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



6. Finish & serve

Tear **cilantro leaves**; discard stems. Stir half of the **torn cilantro leaves** into **curry**. Fluff **rice** with a fork.

Serve **chicken curry** over **rice** and top with **remaining torn cilantro leaves**. Enjoy!