



## Panang Coconut Chicken Curry

with Peanuts over Rice



20-30min



2 Servings

Dang, panang is good. We use red curry sauce, an aromatic mixture of peppers, chilies, garlic, ginger, lemongrass, shallot, and spices, and creamy coconut milk to make a rich curry. We simmer sweet bell peppers and quick-cooking boneless chicken breast strips in the sauce, and top it with fresh basil and crunchy chopped peanuts. A steaming bowl of fragrant jasmine rice is perfect for soaking up the deliciousness.

## What we send

- 5 oz jasmine rice
- 13.5 oz can coconut milk <sup>15</sup>
- 1 yellow onion
- 1 bell pepper
- ¼ oz fresh basil
- ½ lb pkg chicken breast strips
- 1.8 oz red curry sauce <sup>6</sup>
- 1 lime
- 2 (¾ oz) peanut butter <sup>5</sup>
- 2 (1 oz) salted peanuts <sup>5</sup>

## What you need

- kosher salt & ground pepper
- neutral oil

## Tools

- small saucepan
- medium pot

## Allergens

Peanuts (5), Soy (6), Tree Nuts (15).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## Nutrition per serving

Calories 1110kcal, Fat 71g, Carbs  
81g, Protein 46g



### 1. Cook rice

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



### 2. Prep ingredients

Shake **coconut milk** in the can, then measure out ¾ cup and whisk until smooth. Finely chop **¼ cup onion** (save rest for own use). Halve **pepper**, remove stem and seeds, then cut into 1-inch pieces. Pick **basil leaves** from **stems**, keeping them separate.



### 3. Brown chicken

Pat **chicken** dry, then cut into 1 inch pieces. Heat **1 tablespoon oil** in a medium pot over high. Add chicken and cook, stirring occasionally, until chicken is cooked through, 3-4 minutes. Transfer to a plate.



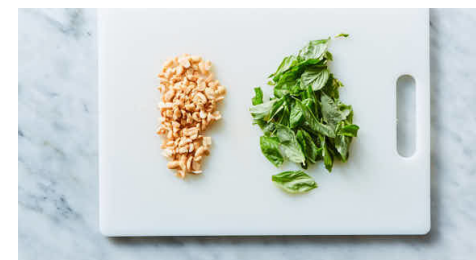
### 4. Start curry

Add **chopped onions, peppers**, and **1 tablespoon oil** to same pot. Cook, stirring, until softened, about 4 minutes. Stir in **basil stems** and **red curry sauce**; cook until fragrant, about 30 seconds. Stir in **coconut milk**; bring to a boil over high heat. Cook until liquid is reduced by half and is the thickness of heavy cream, about 5 minutes. Discard basil stems.



### 5. Finish curry

Squeeze **1 tablespoon lime juice** into **curry**, then stir in **1 tablespoon peanut butter**. Return **chicken and any resting juices** to the pot. Reduce heat to medium and cook, stirring occasionally, until chicken is warm, about 1 minute. Season to taste with **salt** and **pepper**.



### 6. Garnish & serve

Coarsely chop **peanuts**. Tear **basil leaves**, if large, then stir half into the **curry**. Cut **any remaining lime** into wedges. Fluff **rice** with a fork, and spoon into bowls. Top with **curry** and sprinkle with **chopped peanuts** and **remaining basil**. Serve with **any lime wedges** on the side for squeezing over. Enjoy!