



Fast! Thai Coconut Curry Chicken

with Zucchini, Tomato, & Snow Peas



ca. 20min



2 Servings

How is all this flavor ready on the table in so little time? Our Thai coconut curry sauce does the hard work for you. Silky and creamy, this curry coats quickly chopped veggies and chicken alongside fluffy rice to soak up the rest. Add a squeeze of lime and a sprinkle of cilantro, and this meal comes together faster than delivery can get to your door.

What we send

- 5 oz jasmine rice
- 1 zucchini
- 1 plum tomato
- 4 oz snow peas
- ¼ oz fresh cilantro
- 10 oz pkg cubed chicken thighs
- 6 oz Thai coconut curry sauce ^{2,4,6,7,15}
- 1 lime

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- medium skillet

Allergens

Shellfish (2), Fish (4), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 32g, Carbs 77g, Protein 40g



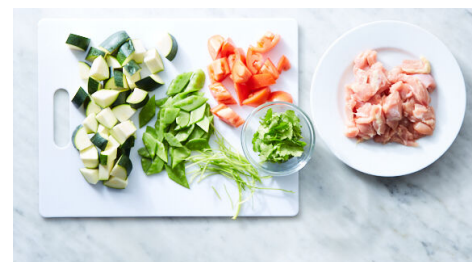
1. Cook rice

In a small saucepan, combine **rice**, **1 ¼ 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 vegetables

Return skillet to medium-high heat and add **1 tablespoon oil**. Add **zucchini**. Cook, stirring frequently, until zucchini are softened and browned in spots, 3-4 minutes. Add **snow peas** and **tomatoes**; season with **salt** and **pepper**. Cook, stirring frequently, until snow peas are crisp-tender and tomatoes are softened, 1-2 minutes.



2. Prep ingredients

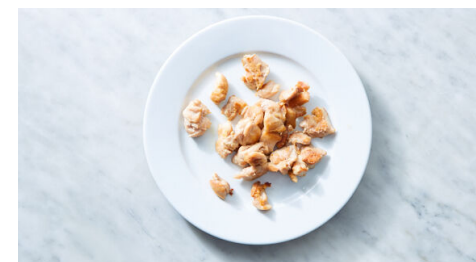
Cut **zucchini** and **tomato** into ¾-inch pieces. Trim stem ends from **snow peas**; cut in half on an angle. Pick **cilantro leaves** from **stems**. Finely chop stems; set leaves aside. Pat **chicken** dry; season with **salt** and **pepper**.



5. Simmer sauce

Add **chicken**, **coconut curry sauce**, **cilantro stems**, and **¼ cup water** to skillet. Bring to a boil over high heat and simmer over medium for 1 minute. Remove from heat and season to taste with **salt** and **pepper**.

Divide **rice** and **curry** between bowls and garnish with **cilantro leaves**. Cut **lime** into wedges and serve alongside.



3. Cook chicken

In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more. Transfer to a plate.



6. Serve

Enjoy!