

DINNERLY



Thai Chicken Coconut Curry

with Spinach, Peppers & Carrots



ca. 20min



2 Servings

Of all the ways to eat your protein and veggies, this is one of the most delicious. All you need is our Thai coconut curry sauce, some fluffy jasmine rice to soak it up, and crispy fried shallots to top it off. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 bell pepper
- 1 carrot
- 6 oz Thai coconut curry sauce ^{2,4,6,7,15}
- ¼ oz granulated garlic
- ½ lb pkg chicken breast strips
- 5 oz baby spinach
- ½ oz fried onions ⁶

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar

TOOLS

- small saucepan
- medium saucepan

COOKING TIP

Hot tip! A few sprigs of cilantro or a lime wedge would be a nice addition before serving.

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

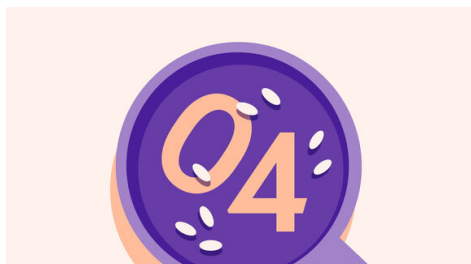
Calories 710kcal, Fat 26g, Carbs 86g, Protein 37g



1. Cook rice & prep veggies

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

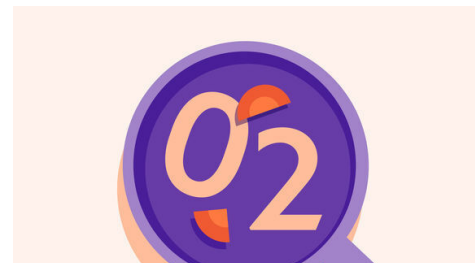
Meanwhile, halve **pepper**, discard stem and seeds, then thinly slice. Halve **carrot** lengthwise, then cut on an angle into 2-inch pieces.



4. Serve

Fluff **rice** with a fork.

Serve **chicken coconut curry** over **rice** with **fried shallots** sprinkled over top. Enjoy!



2. Cook veggies & prep sauce

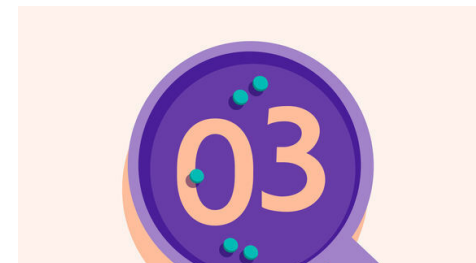
Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **carrots** and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until starting to soften and brown in spots, about 5 minutes.

In a liquid measuring cup, add **Thai coconut curry sauce**, **1¼ cups water**, **1 teaspoon sugar**, and **½ teaspoon each of granulated garlic and salt**. Whisk to combine.



5. ...

What were you expecting, more steps?



3. Finish curry

Add **chicken** and **curry mixture** to saucepan with **veggies**; bring to a boil. Reduce heat to medium-low and simmer until flavors meld together, chicken is cooked through, and **carrots** are softened, 5–7 minutes. Off heat, stir in **spinach** until just wilted. Season to taste with **salt** and **pepper**.



6. ...

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