



Thai Chicken & Vegetable Curry

with Jasmine Rice

 30-40min  2 Servings

If you're a fan of Thai food, there's a good chance you have your favorite take-out on speed dial. But instead of ordering in, why not make it at home? In this homemade take on Thai-style curry, we combine coconut milk, red curry, and aromatic ginger. A colorful array of veggies like bell pepper, broccoli, and sweet potato add a ton of flavor and texture, and fluffy jasmine rice is perfect for soaking it all up.

What we send

- 5 oz jasmine rice
- garlic
- 1 oz fresh ginger
- 1 sweet potato
- 1 bell pepper
- ½ lb broccoli
- 2 (¾ oz) coconut milk powder ^{7,15}
- 10 oz pkg chicken breast strips
- 1 oz Thai red curry paste ⁶
- 2 oz tamari soy sauce ⁶
- ¼ oz fresh mint

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- small saucepan
- medium Dutch oven or pot

Allergens

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 740kcal, Fat 15g, Carbs 107g, Protein 47g



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 heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



4. Simmer curry

Add **sweet potatoes**, **broccoli**, and **coconut milk**; stir to combine. Bring to a boil. Reduce heat to a simmer and partially cover. Cook, stirring occasionally, until sweet potatoes are tender, chicken is cooked through, and **sauce** is slightly thickened, 10-12 minutes.

Off heat, stir in **1 tablespoon tamari** and **1 teaspoon sugar**. Season to taste with **salt** and **pepper**.



2. Prep veggies

Meanwhile, finely chop **2 teaspoons each of garlic and peeled ginger**. Scrub **sweet potato**, then cut into 1-inch pieces. Halve **pepper**, discard stem and seeds, then cut into ½-inch strips. Cut **broccoli** into 1-inch florets, if necessary.

In a small bowl, stir to combine **all of the coconut milk powder** and **1 ½ cups hot tap water**.



5. Finish & serve

Pick **mint leaves** from stems; tear leaves and discard stems. Fluff **rice** with a fork.

Serve **chicken and vegetable curry** over **rice** and garnish with **mint**. Enjoy!



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

3. Cook peppers & chicken

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Pat **chicken** dry; season all over with **salt** and **pepper**. Add **peppers** and chicken and cook, stirring, until peppers are slightly tender and charred around the edges and chicken is lightly golden, about 5 minutes. Stir in **chopped garlic and ginger** and **red curry paste**; cook until fragrant, about 1 minute.



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.