

DINNERLY



Coconut Curry Chicken with Jasmine Rice



ca. 20min



2 Servings

You know what warms the soul even better than chicken noodle soup? A fragrant, silky, creamy coconut curry tossed with chicken, onions, and tomatoes. And we'll take any excuse to have a steaming bowl of fluffy jasmine rice in front of us. Feeling cozy yet? We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 2 (¾ oz) coconut milk powder ^{7,15}
- 1 yellow onion
- 2 plum tomatoes
- ½ lb pkg chicken breast strips
- ¼ oz curry powder
- ¼ oz fresh cilantro

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- neutral oil
- apple cider vinegar

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 630kcal, Fat 23g, Carbs 78g, Protein 36g



1. Cook rice & prep coconut

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

Meanwhile, in a liquid measuring cup, combine **all of the coconut milk powder**, **⅔ cup hot tap water**, and **½ teaspoon sugar**. Set aside for step 4.



4. Finish & serve

Add **coconut milk** and bring to a simmer. Reduce heat to medium and simmer until **chicken** is cooked through, 5–7 minutes more. Stir in **½ teaspoon vinegar** and season to taste with **salt** and **pepper**. Coarsely chop **cilantro leaves and stems**.

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



2. Prep & cook onions

While **rice** cooks, halve **onion** lengthwise and thinly slice. Cut **tomatoes** into ½-inch pieces.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add onions and cook, stirring occasionally, until softened and browned, 6–8 minutes.



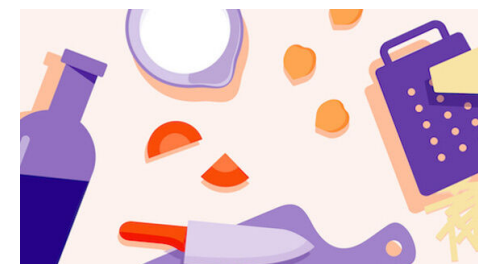
5. ...

What were you expecting, more steps?



3. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**. Add to skillet with **onions** along with **1 tablespoon oil**. Cook until just browned, stirring halfway through cooking time, 3–5 minutes (it's okay if chicken is not cooked through). Add **curry powder** and **tomatoes**; cook, stirring, until fragrant.



6. ...

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