

DINNERLY



Thai Coconut Curry Chicken with Snow Peas & Steamed Rice



ca. 20min



2 Servings

We love a good curry in a hurry! In tonight's recipe, we're taking inspiration from Thai cuisine—using coconut milk and a Thai red curry paste as a fast track to a rich curry broth in no time! Tender chicken and jasmine rice will soak it all up. We've got you covered!

WHAT WE SEND

- 12 oz cauliflower rice
- ¼ oz granulated garlic
- ½ lb pkg chicken breast strips
- 4 oz snow peas
- ¾ oz coconut milk powder^{7,15}
- 1 oz Thai red curry paste⁶

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar

TOOLS

- medium nonstick skillet
- medium skillet

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 530kcal, Fat 14g, Carbs 72g, Protein 35g



1. Cook rice

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **cauliflower rice** and cook, stirring, until crisp-tender, about 5 minutes. Season with **salt** and **pepper**. Transfer to a bowl; cover and set aside.



2. Prep ingredients

Pat **chicken** dry, then cut into 1-inch pieces, if necessary. Season all over with **salt** and **pepper**.

Trim ends from **snow peas**, then halve crosswise.

In a liquid measuring cup, whisk **coconut milk powder** with **1 cup very hot tap water** until dissolved.



3. Start chicken & curry

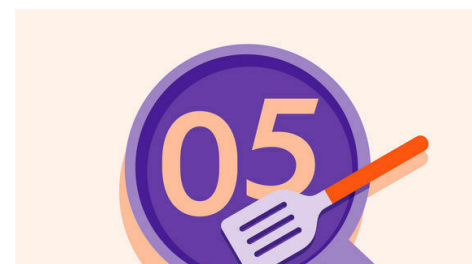
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** and cook, stirring occasionally, until browned, 3–5 minutes. Add ½ **teaspoon granulated garlic** and **1 tablespoon curry paste**; cook, about 30 seconds. Stir in **coconut milk**, **1 teaspoon sugar**, and a **pinch of salt**, scraping up any browned bits from bottom of skillet. Bring to a boil.



4. Simmer & add peas

Reduce heat to medium-high and simmer until **chicken** is tender and cooked through and **curry** is thickened, 7–10 minutes.

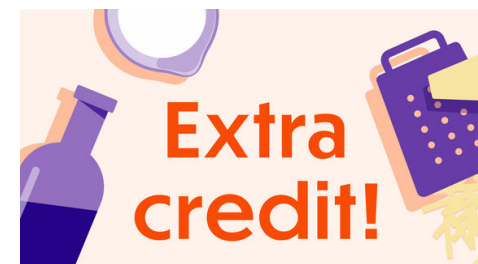
Add **snow peas** and cook, stirring, until crisp-tender and warmed through, 2–3 minutes. Season to taste with **salt** and **pepper**.



5. Fluff rice & serve

Fluff **rice** with a fork.

Serve **Thai coconut curry chicken** and **snow peas** over **rice**. Enjoy!



6. Take it to the next level

We're never opposed to sneaking in more greens! Add sliced Chinese broccoli or baby bok choy to the sauce in step 3 for more veggie goodness.