

DINNERLY



Gingery Chicken & Sweet Potato Soup with Spinach



20-30min



2 Servings

This healthy soup gets us in all the right places. Taking the time to brown the sweet potatoes is a simple game changer that adds a layer of deeply caramelized flavor to the broth and plays nicely with fresh ginger. No need to fret about overcooked chicken because it's simmered in the broth, which keeps it juicy and succulent. Spinach added at the end brings the **258** iron and the green. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- 1 piece fresh ginger
- 1 pkt chicken broth concentrate
- ½ lb pkg chicken breast strips
- ½ oz tamari soy sauce ¹
- 5 oz baby spinach

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

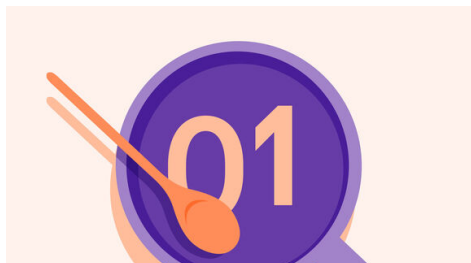
- medium saucepan

ALLERGENS

Soy (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 390kcal, Fat 18g, Carbs 33g, Protein 31g

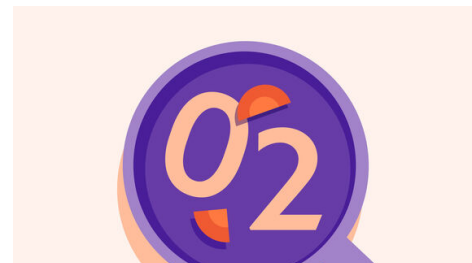


1. Prep ingredients

Cut **sweet potato** into 1-inch pieces. Peel and finely chop **half of the ginger** (save rest for own use).

Whisk **broth concentrate** into **2 cups cold water**.

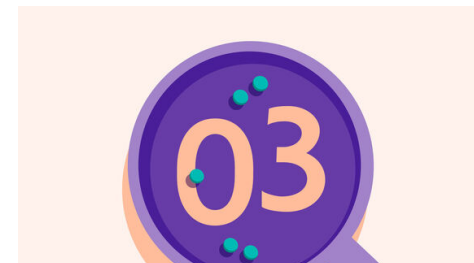
Pat **chicken** dry.



2. Brown potatoes & chicken

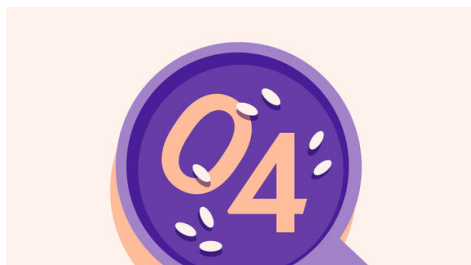
In a medium saucepan, heat **1 tablespoon oil** over medium. Add **sweet potatoes** and season with **salt**. Cook, stirring occasionally, until browned on the edges and beginning to soften, about 5 minutes.

Add **1 tablespoon oil**, **chopped ginger**, and **chicken**. Cook, stirring frequently, until ginger is fragrant and chicken is barely opaque, 1–2 minutes.



3. Simmer soup

To same saucepan, add **broth mixture** and **tamari**; season with **salt** and **pepper**. Scrape up any browned bits from bottom of saucepan. Cover and bring to a boil. Reduce heat to medium-low and partially cover. Simmer until **chicken** is cooked through and **sweet potatoes** are tender, about 5 minutes more.



4. Add spinach & serve

Add **spinach** and cook until wilted, about 1 minute more.

Season **chicken soup** to taste with **salt** and **pepper** and serve. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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