

# DINNERLY



## Grilled Thai Red Curry Chicken with Cabbage & Snow Pea Sesame Slaw



under 20min



2 Servings

Chicken and cabbage are a killer combo—a match found in cuisines all around the world. Here we take a juicy chicken breast, rub it with a flavorful Thai curry paste, and grill it to perfection. Our cabbage slaw is mixed with crunchy strips of snow peas and a sesame vinaigrette to tie together the Asian flavors. We've got you covered!

### WHAT WE SEND

- 1 oz Thai red curry paste <sup>2</sup>
- 10 oz pkg boneless, skinless chicken breast
- ½ oz toasted sesame oil <sup>1</sup>
- 4 oz snow peas
- 14 oz cabbage blend

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

### TOOLS

- grill or grill pan

### ALLERGENS

Sesame (1), Soy (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 420kcal, Fat 24g, Carbs 20g, Protein 37g



#### 1. CHICKEN VARIATION

Preheat a grill or grill pan to medium.

In a small bowl, whisk together **red curry paste** and **1 tablespoon neutral oil**.

Pat **chicken** dry, then season all over with **salt** and **pepper**. Rub curry paste all over to coat.



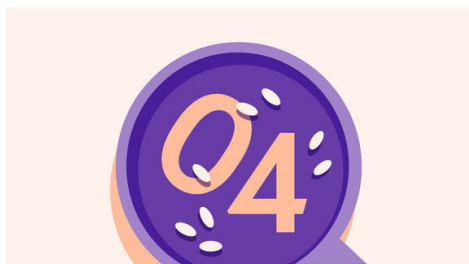
#### 2. Grill chicken

Lightly **oil** grill grates. Grill **chicken** over medium heat, covered and turning occasionally, until lightly charred and cooked through, 10–15 minutes. Transfer to a cutting board to rest.



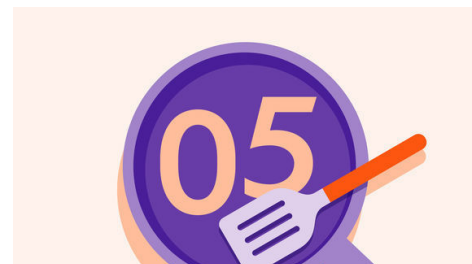
#### 3. Make vinaigrette

Meanwhile, in a medium bowl, whisk together **1 teaspoon sugar** and **1 tablespoon each of sesame oil, neutral oil, and vinegar**. Season to taste with **salt** and **pepper**.



#### 4. Make slaw

Trim stem ends from **snow peas**, then thinly slice lengthwise. Add to bowl with **vinaigrette** along with **cabbage blend**. Season to taste with **salt** and **pepper**.



#### 5. Slice chicken & serve

Very thinly slice **chicken** and serve alongside **cabbage and snow pea sesame slaw**. Spoon **any resting juices** from cutting board over **chicken**. Enjoy!



#### 6. No grill, no problem!

Use a skillet! Heat 1 tablespoon neutral oil in a medium skillet over medium. Add chicken and cook, covered, turning occasionally, until lightly charred, and cooked through, 8–12 minutes.