



ONE POT

NO ADDED GLUTEN

Skillet Thai Chicken & Rice

with Peanuts, Mint & Lemongrass



30-40min



2 Servings

We love a good powerhouse ingredient—something that adds a ton of flavor with zero effort. Here, we use Thai red curry paste, which already comes packed with vibrant aromatics (shallots, lemongrass, coriander, and chiles). Rub it onto chicken thighs, bake them with rice, and the whole dish gets a lift. At the end, garnish everything with fresh mint, peanuts, and a squeeze of lime for loads of texture and even more flavor.

What we send

- 1 oz Thai red curry paste ⁶
- 1½ lb pkg bone-in, skin-on chicken thighs
- 1 oz scallions
- ¼ oz fresh lemongrass
- 4 oz snow peas
- jasmine rice (use ¾ cup)
- 1 lime
- 1 Fresno chile
- ¼ oz fresh mint
- 1 oz salted peanuts ⁵

What you need

- neutral oil, such as vegetable
- kosher salt

Tools

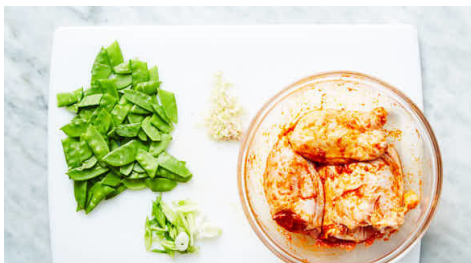
- medium ovenproof skillet

Allergens

Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 34g, Carbs 70g, Protein 50g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. In a large bowl, whisk to combine **curry paste**, **1 tablespoon oil**, and **a pinch of salt**. Add **chicken**; rub all over with mixture. Trim **scallions**, then thinly slice. Finely chop **lemongrass**. Trim and discard stem ends from **snow peas**, then halve, crosswise.



4. Add snow peas

After 20 minutes, remove skillet from oven, move **chicken** to one side, and stir in **snow peas**. Arrange chicken back over **rice**, then return to oven and bake on upper oven rack until rice is tender and chicken is very well browned and cooked through, about 5 minutes more.



2. Brown chicken

Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **chicken**, skin-side down, and cook, undisturbed, until skin is very well browned, about 3 minutes. Transfer chicken to a plate, skin-side up (chicken will not be cooked through).



5. Prep toppings

While **chicken and rice** cook, cut **lime** into wedges. Thinly slice **Fresno chile**. Pick **mint leaves** from stems, discard stems; tear any large leaves into smaller pieces. Coarsely chop **peanuts**.



3. Bake chicken & rice

Add **¾ cup rice**, **sliced scallions**, and **lemongrass** to skillet. Cook, stirring, until rice is toasted and scallions are softened, about 2 minutes. Add **1¼ cups water** and **½ teaspoon salt**, bring to a boil. Place **chicken** skin-side up on top of rice. Cover and transfer skillet to upper oven rack; bake for 20 minutes, removing cover after 15 minutes.



6. Serve

Serve **Thai chicken and rice** topped with **mint**, **peanuts**, and as much the **Fresno chile** as desired. Squeeze **lime wedges** over top. Enjoy!