

MARLEY SPOON



Fast! Thai Red Curry Chicken with Veggies

& Ready to Heat Jasmine Rice



ca. 20min



2 Servings

This classic red curry hits all the right notes. Lean chicken breast strips, sweet bell pepper, and crisp snow peas swim in a savory broth of Thai red curry paste and coconut milk. Lemongrass spice adds a delicious depth of flavor to a curry soaked up perfectly by ready to heat jasmine rice.

What we send

- 1 bell pepper
- 4 oz snow peas
- 1 red onion
- 1 lime
- 10 oz pkg chicken breast strips
- 2 oz Thai red curry paste ²
- 13.5 oz can coconut milk ³
- ¼ oz Thai lemongrass spice ^{1,2,4}
- ¼ oz fresh cilantro
- 8.8 oz ready to heat jasmine rice

What you need

- kosher salt & ground pepper
- neutral oil
- sugar

Tools

- medium Dutch oven or pot
- microwave

Allergens

Sesame (1), Soy (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 51g, Carbs 79g, Protein 44g



1. Prep ingredients

Halve **pepper**, discard stem and seeds, then thinly slice. Trim **snow peas**, if desired. Halve **onion**, then thinly slice half (save rest for own use); finely chop **1 tablespoon of the sliced onions**. Cut **lime** into wedges.

Pat **chicken** dry; season all over with **salt** and **pepper**.



2. Cook chicken

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add **chicken** in an even layer; cook, without stirring, until well-browned on one side, about 3 minutes. Stir and continue cooking until chicken is browned in spots and cooked through, 2-3 minutes. Transfer to a plate.



3. Build curry

Heat **1 tablespoon oil** in same Dutch oven still over medium-high. Add **sliced onions** and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies start to soften and brown in spots, 4-5 minutes.

Reduce heat to medium. Add **all of the red curry paste**. Cook, stirring constantly, until very fragrant, about 1 minute.



4. Finish curry

Add **coconut milk**, **Thai lemongrass spice**, **2 teaspoons sugar**, and **½ cup water**; whisk to combine. Bring curry to a boil, then reduce heat and simmer over medium-low heat, 5 minutes. Season to taste with **salt** and **pepper**.

Add **snow peas** and **chicken**; simmer until snow peas are crisp--tender and chicken is warmed through, 2-4 minutes. Season to taste with **salt** and **pepper**.



5. Finish & serve

Transfer **rice** to a bowl; cover and microwave on high until steaming, 1-2 minutes. Pick **cilantro leaves** from stems; discard stems.

Serve **chicken and veggie curry** over **rice**. Garnish with **chopped onion** and **cilantro leaves**. Serve with **lime wedges** for squeezing over top. Enjoy!



6. Rate your plate!

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