

# DINNERLY



## Fast! Red Curry Chicken with Readymade Rice

Peppers & Spinach



under 20min



2 Servings

No need to order in—this red curry chicken gives you all the satisfaction of a home-cooked meal in just 20 minutes. Chicken, bell peppers, and spinach swim in a fragrant coconut curry sauce, before we pair it with fluffy, ready to heat jasmine rice! We've got you covered!



## WHAT WE SEND

- 1 bell pepper
- 1 lime
- ¼ oz fresh cilantro
- ½ lb pkg chicken breast strips
- 2 oz Thai red curry paste <sup>1</sup>
- 13.5 oz can coconut milk <sup>2</sup>
- 5 oz baby spinach
- 8.8 oz ready to heat jasmine rice

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar

## TOOLS

- medium Dutch oven or pot with lid

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 800kcal, Fat 45g, Carbs 70g, Protein 37g



### 1. Prep ingredients

Halve **bell pepper**, discard stem and seeds, then thinly slice.

Halve **lime**; cut 1 half into wedges and set aside for serving.

Pick **cilantro leaves** from **stems** and finely chop stems; set aside leaves for serving.



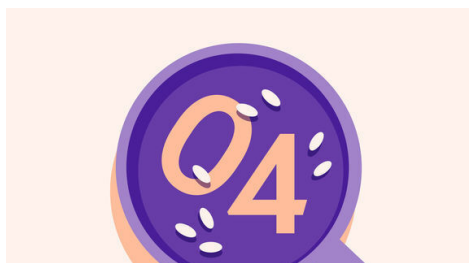
### 2. Cook chicken

Pat **chicken** dry; season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium Dutch oven or pot. Add chicken and cook until browned and cooked through, flipping halfway, 5–7 minutes.



### 3. Build soup

Add **curry paste** and **cilantro stems**; cook until fragrant, about 30 seconds. Add **coconut milk**, **juice of half a lime**, and **2 teaspoons sugar**. Bring to a simmer. Add **peppers** and cook until tender, 5–7 minutes. Working in batches if necessary, add **spinach** and cook until wilted.



### 4. Cook rice & serve

Add **rice** to a medium microwave-safe bowl and microwave on high, covered, until steaming, 1–2 minutes.

Serve **red curry chicken** over **rice** with **cilantro leaves** over top and **lime wedges** alongside. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

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