

# DINNERLY



## Brothy Thai Chicken Curry over Rice



20-30min



2 Servings

Homemade curry paste requires a deep dive into both your pantry and your local grocery store to collect an assortment of aromatics and spices. We've simplified with an already-prepared Thai red curry paste that's loaded with flavor. We use all of it, but if you're a spice-novice, you might want to start with half of the paste in the broth, then build more flavor in step 4 by adding more if you'd like. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 1 oz fresh ginger
- ½ lb pkg boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate
- 1 oz Thai red curry paste (use 1 Tbsp) <sup>6</sup>
- 5 oz peas

### WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg <sup>3</sup>
- all-purpose flour <sup>1</sup>
- neutral oil

### TOOLS

- large pot
- small saucepan

### ALLERGENS

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 710kcal, Fat 26g, Carbs 75g, Protein 38g



#### 1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water** and **a pinch of salt**; bring to a boil. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



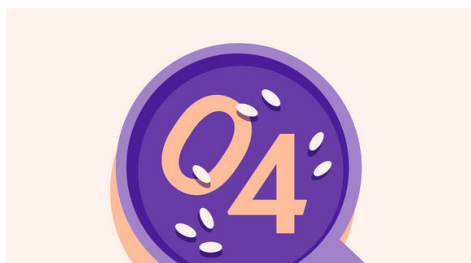
#### 2. Prep ingredients

Peel and finely chop **ginger**. Pat **chicken** dry, then cut into 1-inch pieces. Transfer chicken to a medium bowl and season with ¼ **teaspoon salt**. Add **1 tablespoon flour** to chicken and toss to coat. In a small bowl, beat **1 large egg** with **a pinch of salt**.



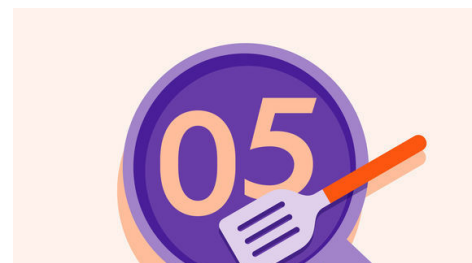
#### 3. Prep broth

In a liquid measuring cup, stir to combine **chicken broth concentrate, 1 tablespoon of the Thai red curry paste** (or more, or less depending on heat preference), and **2½ cups water**.



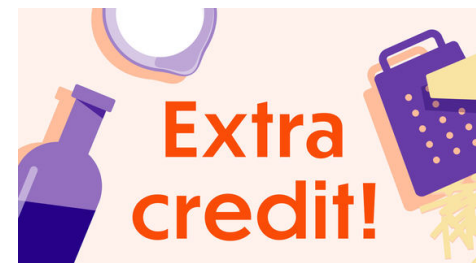
#### 4. Make soup & ginger oil

Heat **1 tablespoon oil** in a medium pot or Dutch oven over high. Add **chicken**, and cook until browned all over, about 5 minutes. Transfer to a bowl. Add **2 tablespoons oil** and **ginger**; cook until well browned, about 2 minutes. Spoon **half of the ginger mixture** into a small bowl; reserve for serving. Stir in **curry-broth mixture**; bring to a boil, then simmer for 2 minutes.



#### 5. Finish soup & serve

Return **chicken** to pot and simmer until cooked through, about 1 minute. Add **peas** and **1 large egg**. Remove pot from heat and let sit for 30 seconds, gently stirring once to break up egg slightly. Spoon **rice** into bowls and ladle **soup** over top. Drizzle with **reserved ginger mixture**. Serve **remaining rice** alongside. Enjoy!



#### 6. Take it to the next level

Add a little extra brightness to this tasty red curry by serving it with lime wedges on the side for squeezing over.