



Thai Lemongrass Chicken & Rice

with Roasted Peanuts



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
- 1 lb bone-in, skin-on chicken thighs
- 1 oz scallions
- ¼ oz fresh lemongrass
- 4 oz snow peas
- 5 oz jasmine rice
- 1 lime
- 1 Fresno chile
- ¼ oz fresh mint
- 1 oz salted peanuts ⁵

What you need

- neutral oil
- kosher salt

Tools

- medium ovenproof skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

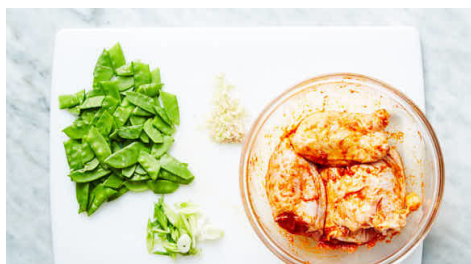
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 1010kcal, Fat 52g, Carbs 74g, Proteins 68g



1. Prep ingredients

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



4. Add snow peas & bake

After 20 minutes, carefully remove skillet from oven and move **chicken** to one side. Stir in **snow peas**, then arrange chicken back over **rice**. Bake on upper oven rack until rice is tender and chicken reaches 165°F internally, about 5 minutes.



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 well browned, about 3 minutes. Transfer chicken to a plate, skin side up (chicken will not be cooked through).



5. Prep toppings

Meanwhile, 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 **rice**, **sliced scallions**, and **lemongrass** to same 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, over 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!