

# DINNERLY



## Thai Coconut Chicken Noodle Stir-Fry:

More servings? Or leftovers? You choose!



30-40min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! These comfort food meals are choose-your-own-adventure-style. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!



## WHAT WE SEND

- 1 bunch scallions
- $\frac{3}{4}$  oz pkt coconut milk powder <sup>7,15</sup>
- 1 pkt turkey broth concentrate
- 2 (6 oz) pkgs spaghetti <sup>1</sup>
- 10 oz pkg cubed chicken thighs
- 1.8 oz red curry sauce <sup>6</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- neutral oil
- butter <sup>7</sup>

## TOOLS

- large pot
- medium skillet

## ALLERGENS

Wheat (1), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 510kcal, Fat 15g, Carbs 68g, Proteins 26g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil.

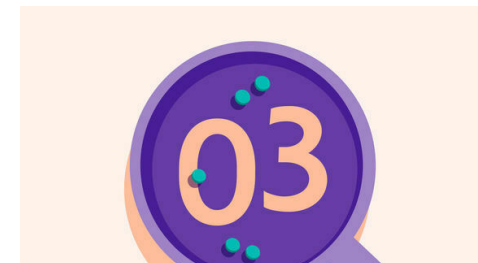
Trim ends from **scallions**, then thinly slice.

In a liquid measuring cup, whisk to combine **coconut milk powder**, **broth concentrate**,  **$1\frac{1}{2}$  cups hot water**, and **2 teaspoons sugar**.



### 2. Cook spaghetti noodles

Add **spaghetti noodles** to boiling water and cook until al dente, about 9 minutes. Drain noodles and return them to the pot, off the heat.

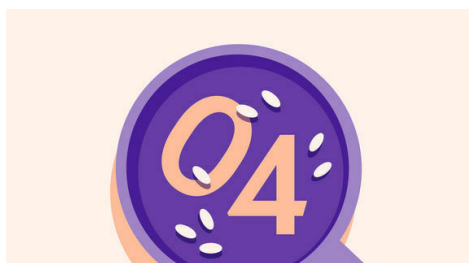


### 3. Brown chicken

Pat **chicken** dry. Season all over with **salt** and **pepper**.

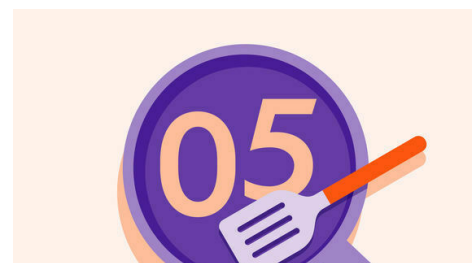
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until well browned all over, about 5 minutes.

Add **red curry sauce** and cook, stirring, until fragrant, 30 seconds. Add **coconut milk mixture** and  **$\frac{1}{2}$  teaspoon salt**; stir, scraping up any browned bits from the bottom of the pan.



### 4. Simmer chicken in sauce

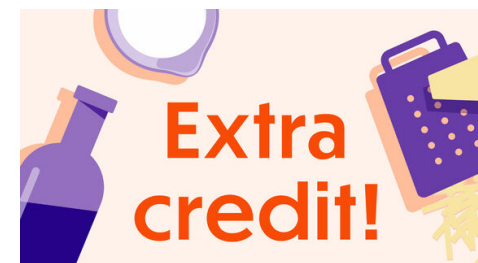
Bring **sauce** to a boil, then reduce heat to simmer over medium-high until sauce is slightly thickened and **chicken** is cooked through, about 5 minutes.



### 5. Finish & serve

Pour **chicken with sauce** over **noodles** in pot. Return pot to medium-high heat.

Add **2 tablespoons butter** and  **$\frac{2}{3}$  of the sliced scallions**. Cook, stirring, until butter is melted and noodles are well coated, 1-2 minutes. Season to taste with **salt** and **pepper**.






### 6. Up the veg!

Toss in sliced bell peppers with the curry sauce in step 3 or stir in fresh spinach in step 5 for a nutritious pop of green!

Serve **Thai coconut chicken noodle stir-fry**

topped with **remaining scallions**. Enjoy! Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [dinnerly.com](#)    **#dinnerly**