



Coconut & Lemongrass Chicken Curry

with Jasmine Rice



20-30min



2 Servings

Coconut and lemongrass offer a tasty mix of sweet and earthy citrus, creating a dish with a fresh bite. Here, we use these ingredients to create a delicious, homemade chicken curry. The snow peas pack an extra crunch, while the jasmine rice is perfect for soaking up the creamy curry.

What we send

- 5 oz jasmine rice
- 4 oz snow peas
- 1 bell pepper
- ¼ oz fresh basil
- ¼ oz fresh lemongrass
- garlic
- ¾ oz pkt coconut milk powder ^{7,15}
- ½ lb chicken breast strips
- 2 pkts red curry ⁶

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- small saucepan
- medium nonstick 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

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 560kcal, Fat 13g, Carbs 81g, Proteins 36g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Cook chicken

Add **chicken** to same skillet. Cook over medium-high, stirring, once or twice, until browned and cooked through, 3-5 minutes.



2. Prep ingredients

Trim **snow peas**, then cut or snap in half. Halve **pepper**, remove stem and seeds, then cut into 1-inch pieces. Finely chop **lemongrass** and **1 teaspoon garlic**. In a liquid measuring cup, combine **coconut milk powder**, **½ cup hot tap water**, and **1 teaspoon sugar**; whisk until smooth. Set coconut milk aside until step 5.



5. Finish curry

Add **chopped lemongrass and garlic** to skillet with **chicken**. Cook, stirring, until fragrant, about 30 seconds. Stir in **curry sauce** and **coconut milk**, scraping up any browned bits from the bottom; season with **salt**. Bring to a boil. Add **bell peppers** and **snow peas**; reduce heat to medium-low. Simmer until snow peas are tender, about 2 minutes.



3. Cook peppers

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **bell peppers** and season with **salt** and **pepper**. Cook, stirring occasionally, until crisp-tender and lightly browned in spots, 2-3 minutes. Transfer peppers to a bowl. Pat **chicken** dry and season all over with **salt** and **pepper**.



6. Finish & serve

Tear **basil leaves** and stir half into **curry**. Fluff **rice** with a fork. Serve **chicken curry** over **rice** and top with **remaining torn basil leaves**. Enjoy!