



DINNERLY



 HEALTHY

Miso Chicken & Rice Soup with Spinach and Frizzled Ginger

 20-30min  2 Servings

This ain't your grandma's chicken soup. Unless your grandma also had this recipe idea, in which case, we guess it is your grandma's chicken soup? We took a classic childhood favorite—chicken and rice soup—and kicked it up with miso, spinach, and a finishing touch of fried ginger and garlic. Chicken soup for the soul...more like chicken soup for the taste buds. We've got you covered!

WHAT WE SEND

- boneless, skinless chicken breast
- baby spinach
- jasmine rice
- turkey broth concentrate
- garlic
- fresh ginger

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- small skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 570.0kcal, Fat 17.0g, Proteins 30.0g, Carbs 67.0g



1. Prep ingredients

Peel **2 large garlic cloves**. Thinly slice 1 clove and finely chop the other. Peel **ginger**, and finely chop 2 tablespoons. Thinly slice remainder, then stack and cut into thin matchsticks. Pat **chicken** dry. Season all over with **salt** and **pepper**.



2. Sear chicken

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **chicken** and sear until golden-brown and just cooked through, 2-3 minutes per side. Transfer chicken to a plate.



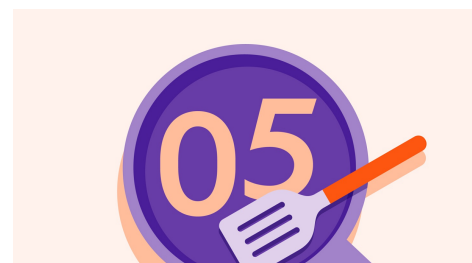
3. Simmer soup

Immediately add **chopped garlic** and **ginger** to pot. Cook until fragrant, about 30 seconds, then add **5 cups water**, **all of the broth concentrate**, and **½ teaspoon salt**. Cover, and bring to a boil. Add **rice**, then simmer, covered, over medium-low, stirring occasionally to keep rice from sticking, until rice is tender, 10-12 minutes.



4. Make frizzled ginger

While **soup** simmers, in a small skillet, heat **2 tablespoons oil**, and **remaining sliced garlic and ginger** over medium. Cook until garlic and ginger are golden, about 3 minutes. Immediately transfer to a small heatproof bowl.



5. Finish soup & serve

When **chicken** is cool enough to handle, shred or cut into bite-size pieces. Add chicken, **any juices**, and simmer for about 1 minute. Remove from heat and stir in **spinach** and **miso**. Season to taste with **salt** and **pepper**. Serve **soup** topped with some of the **frizzled garlic** and **ginger**. Enjoy!



6. Take it to the next level

Super veggify this chicken soup by adding thinly sliced snow peas when you add the chicken in step 5. And for a bit of heat, stir in some Sriracha just before eating.