



DINNERLY



 HEALTHY

Miso Chicken & Rice Soup with Spinach and Frizzled Ginger

 20-30min  4 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

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

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- large pot
- small skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 540.0kcal, Fat 14.0g, Proteins 30.0g, Carbs 67.0g



1. Prep ingredients

Peel **3 large garlic cloves**. Thinly slice 1 clove and finely chop the other 2. Peel the **ginger**, finely chop $\frac{1}{4}$ cup. Thinly slice remainder, then stack and cut into thin matchsticks. Pat **chicken** dry. Season all over with **salt** and **pepper**.



2. Sear chicken

Heat **2 tablespoons oil** in a large 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.



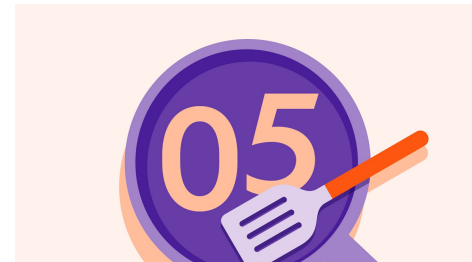
3. Simmer soup

Immediately add **chopped garlic** and **ginger** to pot. Cook until fragrant, about 30 seconds, then add **10 cups water**, **all of the broth concentrate**, and **1 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 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. Enjoy!