



# DINNERLY



 NO ADDED GLUTEN

## Thai Coconut Curry Chicken with Peas & Sticky Rice

 ca. 20min  2 Servings

We love a good curry in a hurry! We took inspiration from the cuisine of Thailand for this one—using coconut milk and a Thai red curry paste as a fast track to a rich curry broth in no time! Tender chicken and sticky rice soak up the sauce. We've got you covered!

#### WHAT WE SEND

- cubed chicken thighs
- sushi rice
- peas
- garlic

#### WHAT YOU NEED

- kosher salt & ground pepper
- sugar

#### TOOLS

- medium skillet
- small saucepan

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 540.0kcal, Fat 21.0g, Proteins 33.0g, Carbs 52.0g



#### 1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan with **1 cup water** and  $\frac{1}{2}$  **teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Cover to keep warm until ready to serve.



#### 2. Prep ingredients

Peel and finely chop **2 teaspoons garlic**. Pat **chicken** dry and cut into 1-inch pieces, if necessary. Season all over with  $\frac{1}{2}$  **teaspoon salt** and a few grinds **pepper**. In a liquid measuring cup, whisk together **coconut milk powder** and **1 cup very hot tap water**.



#### 3. Brown chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** and sauté until well browned all over, about 5 minutes. Add **garlic** and **1 tablespoon red curry paste** and cook, about 30 seconds. Add **coconut milk**, **1 teaspoon sugar**, and  $\frac{1}{2}$  **teaspoon salt** and stir, scraping up any browned bits from bottom of skillet.



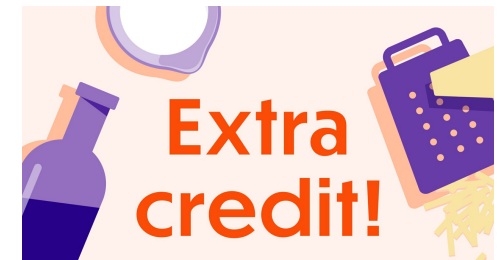
#### 4. Simmer chicken

Bring **sauce** to a boil, then reduce heat to medium and simmer until **chicken** is tender and cooked through, and mixture is thickened to  $1\frac{1}{4}$  cups, 5–7 minutes. Add **peas** and cook until just tender and warmed through, 2–3 minutes more.



#### 5. Fluff rice & serve

Fluff **rice** with a fork. Season **curry** to taste with **salt** and **pepper**. Serve **chicken curry** spooned over top of **rice**. Enjoy!



#### 6. Take it to the next level

Add sliced Chinese broccoli or baby bok choy to the sauce in step 3 to add more veggie goodness.