



DINNERLY

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Thai Curry Chicken Soup with Peas and Jasmine Rice

 ca. 20min  2 Servings

Homemade curry paste requires a deep dive into both your pantry and your local grocery store to collect an assortment of aromatics and spices. We've simplified with an already-prepared red Thai curry paste that's loaded with flavor. We use all of it, but if you're a spice-novice, you might want to start with half of the paste in the broth, then build more flavor in step 4 by adding more if you'...

WHAT WE SEND

- boneless, skinless chicken breasts
- jasmine rice
- chicken broth concentrate
- fresh ginger
- peas

WHAT YOU NEED

- 1 large egg
- all-purpose flour ¹
- kosher salt & ground pepper

TOOLS

- fine-mesh sieve
- small saucepan

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 518.0kcal, Fat 5.0g, Proteins 35.7g, Carbs 74.6g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan with **1¼ cups water** and **a pinch of salt** and bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes.



2. Prep ingredients

Peel and finely chop **ginger**. Pat **chicken** dry, and cut into 1-inch pieces. Transfer chicken to a medium bowl and season with **¼ teaspoon salt**. Add **1 tablespoon flour** to chicken, and toss to coat. Crack **1 large egg** into a small bowl, season with **salt**, and beat with a fork.



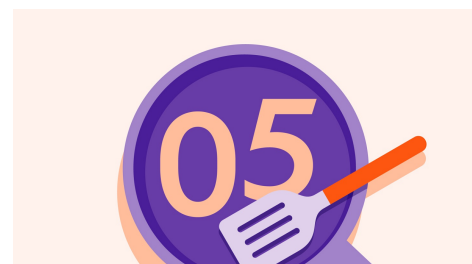
3. Prep broth

In a measuring cup, combine **2½ cups water** with **all of the curry paste** (or less depending on heat preference) and **chicken broth concentrate**.



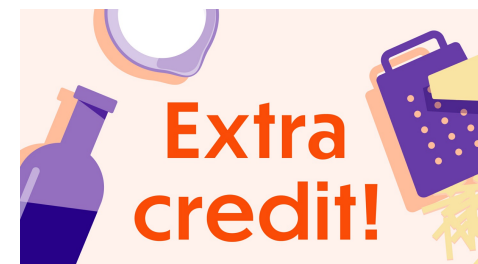
4. Build soup & ginger oil

In a medium pot or Dutch oven, heat **1 tablespoon oil** over high. Add **chicken**; cook without stirring, until browned on 1 side, about 2 minutes. Transfer to a bowl. Add **2 tablespoons oil** and **ginger** and cook until well browned, about 2 minutes. Spoon **½ of ginger mixture** into a small bowl for garnish. Add **broth** to pot; bring to a boil, then simmer for 2 minutes.



5. Finish soup & serve

Return **chicken** to pot, simmer until nearly cooked through, 1 minute. Add **peas** season to taste with **salt** and **pepper**. Add **beaten egg** to pot, remove from heat and let sit 30 seconds, then gently stir once to break up slightly. Spoon **⅓ cup rice** into each bowl and ladle **soup** on top. Drizzle with **reserved ginger mixture**; serve with **remaining rice** alongside. Enjoy!



6. Take it to the next level

Serve with lime wedges, chopped cilantro, or sliced scallions!