



DINNERLY

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Thai Curry Chicken Soup with Peas and Jasmine Rice

 20-30min  4 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
- peas
- jasmine rice
- chicken broth concentrate
- fresh ginger

WHAT YOU NEED

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

TOOLS

- fine-mesh sieve
- large pot
- medium saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 409.0kcal, Fat 4.9g, Proteins 32.1g, Carbs 52.1g



1. Cook rice

Rinse **rice** in a fine mesh sieve until water runs clear. Transfer to a medium saucepan with **2 cups water** and $\frac{1}{2}$ **teaspoon 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 $\frac{1}{2}$ **teaspoon salt**. Add **2 tablespoons flour** to chicken and toss to coat. Crack **2 large eggs** into a small bowl, season with **salt**, and beat with a fork.



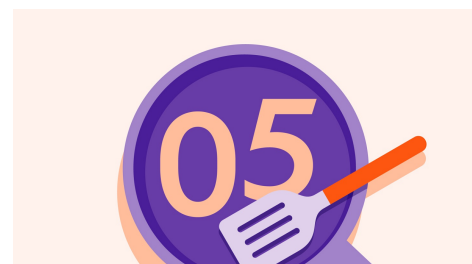
3. Prep broth

In a measuring cup, combine **4 cups water** with the **curry paste** (or less depending on heat preference) and **all of the chicken broth concentrate**.



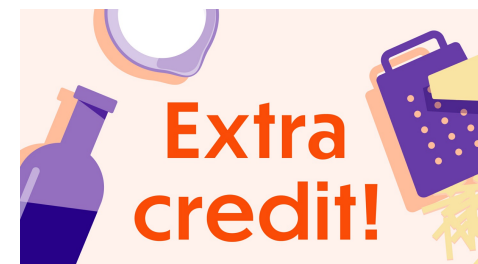
4. Build soup & ginger oil

In a large pot or Dutch oven, heat **2 tablespoons oil** over high. Add **chicken**; cook without stirring, until browned on 1 side, about 2 minutes. Transfer to a bowl. Add $\frac{1}{4}$ **cup oil** and **ginger** to pot, and cook until well browned, 2–3 minutes. Spoon **half 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 and simmer until nearly cooked through, 1 minute. Add **peas**; season with **salt** and **pepper**. Add **beaten eggs** to pot, remove from heat and let sit 30 seconds, then gently stir once to break up slightly. Spoon $\frac{1}{3}$ **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, cilantro, or sliced scallions!